

Roasted Carrots
with White Bean Puree and Crispy White Beans

Serves 4 - 6

Looking for a creative carrot side dish? Enjoy these beautifully roasted carrots dressed with a honey-lemon drizzle and served on a smear of white bean purée. If you're feeling fancy, finish off the dish with fresh dill and a garnish of crispy white beans for a little extra crunch. Best carrots ever!

Roasted Carrot Ingredients:

1 pound carrots, cut in half lengthwise (we used whole heirloom baby carrots with stems)
1/2 teaspoon Kosher salt
1/2 teaspoon cracked black pepper
2 tablespoons olive oil
4 tablespoons butter
1 tablespoon fresh lemon juice
2 tablespoons honey
Dill, for garnish

Crispy White Bean Ingredients:

1 can (14.5 oz) white beans
2 tablespoons olive oil
1/4 teaspoon Kosher salt
1/4 teaspoon freshly cracked black pepper
Zest of one lemon

White Bean Puree Ingredients:

1 can (14.5 oz) white beans
2 tablespoons olive oil
1 clove garlic
1 tablespoon tahini
Kosher salt, to taste
Cold water, as needed to thin

1. Preheat the oven to 425°F.
2. Prepare the crispy white beans. Rinse the beans, the lay to dry on a clean kitchen towel or paper towel. Pat the beans until very dry, then toss with olive oil, Kosher salt,pepper, and lemon zest. Bake in a single layer on a parchment-lined sheet pan for 20-25 minutes, or the until beans have turned crispy. Stir halfway through baking.
3. While the beans roast, prepare the white bean purée. In a food processor, purée one can of white beans with one clove garlic, two tablespoons of olive oil, and tahini. Taste the purée, and salt to your desired level. Blend until very smooth, adding a few tablespoons of cold water to thin, as needed.
4. Prepare the carrots. Wash, peel, and cut the carrots lengthwise.
5. Drizzle the carrots with olive oil, and season well with Kosher salt and pepper.
6. Place the carrots in a single layer of a sheet pan, and roast the carrots for 10 minutes.
7. While the carrots are roasting, prepare the lemon-honey glaze. Melt the butter in a small dish, and then mix with the lemon juice and honey until well combined.
8. After 10 minutes, take the carrots out of the oven and drizzle with the lemon-honey mixture, then return to the oven for another 10 minutes, or until the carrots are roasted to your desired level of tenderness.
9. Once the carrots have roasted, prepare a serving dish or individual plates with a smear of the white bean purée. Add the roasted carrots, and garnish with fresh dill and the crispy white beans.