

## CARROTS with PISTACHIO-HERB BUTTER

### Ingredients

½ cup salted, roasted, shelled Pistachios  
½ cup lightly packed fresh flat-leaf Parsley leaves  
1 tbsp packed fresh Mint leaves  
4 tbsp unsalted Butter, softened  
½ oz (½ cup) finely grated Parmigiano-Reggiano  
1 tsp packed, finely-grated Lime zest  
4 to 6 drops Hot Sauce (such as Sriracha)  
Kosher salt  
3lbs Carrots, peeled and cut into pieces about 2" long and ½" wide  
2 tsp fresh Lime juice; more as needed

### Method:

Coarsely chop the pistachios in a food processor.  
Set aside half the nuts.  
Pulse the remaining nuts until they are quite fine, but not pasty.  
Add the parsley and mint and pulse again until the herbs are finely chopped.  
Add the butter, cheese, zest, hot sauce and 1 tsp salt; pulse until well-blended.  
Combine the carrots and 1 tsp salt in a 4-quart saucepan and add enough water to just cover.  
Cover the pan and bring to a boil over high heat.  
Reduce the heat to maintain a simmer and cook to your liking – about 5 minutes for crisp-tender.  
Reserve about 1.4 cup of the cooking water; drain the carrots and then return them to the pan.  
Add the butter in pieces and toss to melt and coat the carrots.  
Add the lime juice and some of the reserved water, if necessary.  
Season with salt and more lime juice.  
Plate and top each serving with a dollop of the reserved pistachios.

(Serves 8-10)