

Roasted Cumin-Lime Carrots

Serves 10



- 2 pounds baby carrots with fresh green tops
- 2 Tbsp olive oil
- 2 ea limes, zest and juice
- 2 tsp agave nectar or honey
- 1 tsp fine sea salt
- 1 tsp ground cumin
- 1/2 tsp ground coriander
- 1/2 tsp smoked paprika
- 4 ea green onions, thinly sliced
- small handful fresh mint leaves, chopped

Preheat oven to 400°

Trim the tops off the carrots (you can use them in salads if you enjoy the flavor). Toss carrots on a baking sheet with the olive oil, lime juice and zest, agave, salt and spices.

Roast about 20 minutes, depending on size, until the carrots are just tender and beginning to color. Transfer to a plate and sprinkle with the green onions and mint before tossing and serving.