

Roasted Carrots w. Dill Gremolata

Ingredients:

4 bunches Carrots with tops, Carrots scrubbed & tops trimmed to about 1"
1 cup EVO oil, divided
1 tsp plus 1/8 tsp kosher Salt, divided
4 tbsp fresh Dill, chopped
Zest from 1 Lemon, (about 1 tsp)
2 Garlic cloves, finely chopped
4-6 tbsp crumbled Feta
4-8 tbsp Pistachios (optional), chopped

Instructions:

Preheat the oven to 425°.
Arrange the carrots on a large sheet pan.
Drizzle 1/4 cup of the olive oil over top, and sprinkle with 1/2 tsp of the salt.
Use your hands to roll the carrots around the pan, making sure they're well coated.
Place in the oven to roast for about 25 about minutes.
The carrots should be tender and slightly caramelized.
While the carrots roast, make the gremolata.
In a small bowl, combine the remaining 1/4 cup of olive oil, dill, lemon zest, garlic, and remaining 1/8 tsp of salt, and whisk together.
Add 1-2 more tbsp of olive oil if needed (to make the mixture less pasty).
Once the carrots are finished roasting, arrange them on a platter and spoon the dill gremolata over them.
Sprinkle with crumbled feta (crumble any large pieces into smaller ones) and pistachios.

<https://www.foodiecrush.com/roasted-carrots-gremolata/>