



# Carrots with Carrot Top Pesto

(ADAPTED FROM ED KENNY, BON APPETIT)



**Yield:** Makes 8 servings

## Ingredients

- 3 lbs small carrots with tops (any color)
- 2 tbsp + ½ cup olive oil
- 1 garlic clove
- 3 tbsp macadamia or pine nuts
- ½ cup (packed) fresh basil leaves
- ¼ cup finely grated parmesan

## Instructions

Preheat oven to 400 degrees Fahrenheit. Trim carrot tops, leaving some stem attached. Measure out 2 cups carrot tops and set aside; reserve any remaining carrot tops for another use.

Toss carrots and 2 tbsp olive oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until carrots are golden brown and tender, 25-35 minutes. Let cool.

Pulse garlic and nuts in a food processor until a coarse paste forms. Add basil, parmesan and reserved carrot tops; process until a course texture forms. Add olive oil and pulse until combined; season with salt and pepper. Serve carrots with pesto.

**Tip:** Pesto can be made 1 day ahead. Press plastic wrap directly onto surface; chill. Carrots can be roasted 4 hours ahead. Let stand at room temperature.

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## Description

This recipe is a great way to use all parts of the carrots and reduce food waste in the kitchen! Roasting the carrots brings out its natural sweetness and pesto dressing is a fresh, but also rich addition.



## Farmers Market Finds

- Carrots with Tops
- Garlic
- Basil



## Grocery Store Grabs

- Olive Oil
- Macadamia or Pine Nuts
- Parmesan

## Biblio Bistro

Biblio Bistro is a fun, quick and dynamic video series featuring local, nutritious and seasonal produce. It's made in partnership with Portage Lake District Library. See how to cook this recipe at [pdl.org/biblio-bistro](http://pdl.org/biblio-bistro).

## Substitutes

Could use nutritional yeast in place of parmesan cheese to make the dish vegan.

Could use walnuts or cashews in place of pine or macadamia nuts.

Raw garlic can cause stomach upset for some. In this case, you could use garlic-infused olive oil in place of regular olive oil and omit fresh garlic.

## Pairs with

This flavor-packed side would pair well with simply seasoned proteins, such as grilled or roasted pork chops or chicken. Roasted potatoes, rice pilaf, fresh bread or linguine noodles would also pair well with this dish. For a protein-packed vegetarian pasta dish, consider using chickpea noodles in place of regular pasta.