

Don't throw out those carrot tops...

Make carrot top pesto!!

Roasted Carrots with Carrot Top Pesto

Serves 8

Ingredients:

3 pounds small carrots with tops (any color)

2 tablespoons vegetable oil

Kosher salt, freshly ground pepper

1 garlic clove

3 tablespoons pines nuts

½ cup (packed fresh basil leaves

¼ cup finely grated Parmesan

½ cup extra-virgin olive oil



Preparation

Preheat oven to 400".

- **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 vegetable 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 coarse puree forms. Add olive oil and pulse until combined; season with salt and pepper.**

Serve carrots with pesto.