

# RECIPES FROM three eighty ate

## Roasted Carrots with Carrot Top Pesto

Yield: 8 servings

3 lbs            Small carrots with tops (any color)  
2 TBSP        Vegetable oil  
Kosher salt, freshly ground pepper  
1 clove        Garlic  
1/2 cup        Fresh basil leaves, packed  
1/2 cup        Extra-virgin olive oil  
1/4 cup        Fresh squeezed lemon juice

1. 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.
2. 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.
3. Pulse garlic in a food processor until a coarse paste forms. Add basil and reserved carrot tops; process until a coarse paste forms. Add olive oil and lemon juice and pulse until combined; season with salt and pepper. Serve carrots with pesto.