



Olive on Tap Maple-Roasted Heirloom Carrots with Chimichurri

INGREDIENTS: 1 lb. Medium Young Carrots * 1/4 cup Maple Syrup
1 tbsp. any **Olive on Tap Extra Virgin Olive Oil** * Zest of an Orange
1/2 tsp. Sea Salt ** Chimichurri: 1 Shallot, minced * 2 cups Fresh Parsley, minced * 1/2 cup Fresh Cilantro, minced * 3/4 cup any **Olive on Tap Extra Virgin Olive Oil** * 2 Garlic Cloves, minced or pressed * 1/2 tsp. Sea Salt
1 tsp. **Olive on Tap Apple Cider Vinegar**

Instructions: Preheat oven to 375F. Scrub the carrots clean, then cut in half lengthwise. Gently massage the maple syrup, extra virgin olive oil, orange zest, and sea salt into the carrots on a pan lined with parchment paper. Roast for 20-25 minutes, until tender and slightly caramelized. In the meantime, blend all the chimichurri ingredients EXCEPT the extra virgin olive oil in a food processor until minced. Transfer to a serving dish and pour the extra virgin olive oil over the fresh mix. Once the carrots are cooked, transfer to a serving dish. Then, scoop your desired amount of chimichurri on the roasted carrots.

Serve warm

Prep Time 10 min Cook Time 20 min Total Time 30 min Servings: 6

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