



# Madagascar Peppercorn Roasted Carrots With Saffron, Cinnamon, & Parsley Over a Roasted Jalapeño and Honey Yogurt Sauce

Camine Pappas | Serves 2 (Easy to double) | January 2022

*Side dishes are often the orphans of a main course menu, never getting the attention and imagination they deserve. Let's change that by elevating a simple root vegetable to star status! With each bite, complex flavors begin to unfold. First, the sweet spice of the peppercorn oil will quickly give way to the earthy saffron and the warm cinnamon. The entire mouthful is just unforgettable! You'll never want to make carrots any other.*

## INGREDIENTS:

5 large, long, uniform in girth carrots,  
peeled and halved lengthwise  
¼ t fine grade cinnamon (like  
Vietnamese)  
2 T **Olive This! Madagascar  
Peppercorn Oil** + a little more to rub  
on the jalapeños  
½ t kosher salt 1/8 T pepper  
Pinch of saffron  
2 T finely chopped Italian flat leaf  
parsley  
3 ounces Greek yogurt  
1 large jalapeño halved, roasted,  
seeded, and finely chopped  
1 t honey



## METHOD:

Preheat oven to 450-degree F. Halve the jalapeño lengthwise. Place on a small baking pan lined with foil and rubbed with a bit of the Olive This! oil. Roast for about 20 minutes or until charred and soft. Remove seeds, stalk, and pith, chop into small pieces, add to the yogurt and add the honey. Mix well and set aside.

Reheat oven to 375-degree F. Peel and prep the carrots making sure all the long stalks are cut to relatively the same width and size. Place in a bowl large enough to toss them and add the Olive This! Madagascar Peppercorn Oil, cinnamon, saffron, salt, and pepper. Toss well until everything is covered evenly. Place in a baking dish lined with parchment paper. Drizzle the rest of any remaining oil and spice mixture over the carrots. Roast in oven for 25-28 minutes or until tender. Add the parsley and toss while hot. Serve over the jalapeño honey yogurt sauce.

*(Serve with red pepper meatloaf and red quinoa and warm spring greens warm salad.)*

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