



Moroccan Roasted Carrots With Orange Glaze

Camine Pappas / February 2020 / Serves 10

INGREDIENTS:

1 lb. fresh carrots (Do not use the peeled baby carrots. They've been processed and taste completely different! Colored heirloom carrots work well here, too.)
Juice of 3 navel oranges
Zest of 1 orange
1 T Moroccan seasoning blend (I used the Fresh Market brand)
1 t apple cider vinegar
2 t salt, 1 t black pepper divided
2 T olive oil
1 T corn starch and 2 T water mixed to a roux

METHOD:

Peel carrots and cut into any shape, just make sure they're all the same general size. Add to a large bowl and add the Moroccan seasoning, oil, 1 t salt and ½ t black pepper, along with the juice of 1 orange and the orange zest. Toss well. Lay out on a parchment lined baking sheet. Roast in a 375 degree oven for about 35 minutes until tender. Remove and put in a large glass serving bowl. While carrots roast put zest of two oranges in a saucepan along with the vinegar. Bring to boil and let simmer for about a minute. Reduce heat and slowly add about a T of the roux, mixing with a whisk until slightly thickened. Season with a bit of salt. Pour into the cooked carrots and toss. Serve.

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