



Barbara Conner's Roasted Carrot Pesto

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Ingredients:

Roasted Carrots:

2 bunches baby carrots
2 Tbsp olive oil
Kosher salt and freshly ground black pepper (to taste)

Carrot Pesto:

Roasted carrots (see above)
1 cup pistachios
½ bunch Italian parsley
2 Tbsp rice wine vinegar
½ cup olive oil (plus more to taste)
2 cloves garlic, minced
Kosher salt and freshly ground black pepper (to taste)

Preparation:

For the Roasted Carrots:

Preheat the oven to 425°.

Arrange baby carrots in a single layer a baking sheet. Drizzle well with olive oil and season with salt and pepper. Toss carrots to coat thoroughly.

Place in the oven and roast until golden brown and tender, about 18-20 minutes.

Remove and allow to cool.

Roughly chop.

For the Carrot Pesto:

In the bowl of a food processor fitted with a blade attachment, add the chopped roasted carrots, pistachios, garlic, and parsley. Pulse until the consistency of a fine crumbs.

Add the rice wine vinegar and with the motor running slowly drizzle in the olive oil.

Season with salt and pepper to taste.

Serving Suggestions:

Use as a spread on sandwiches.

Use as a dip for your favorite crudité.

Serve on pasta with grilled shrimp; sprinkle with Parmesan cheese.