Curry Leaf Oven Roasted Carrot Recipe

Ingredients

- 1 ½ lb. carrots, cleaned with the ends trimmed
- 25 curry leaves, divided
- 1 tsp. garam masala
- ¼ cup olive oil, divided
- Salt and pepper, to taste
- ¼ cup panko bread crumbs
- ¼ cup pistachios (you can use pepitas, for nut-free)
- 1 lemon

Steps

1. Preheat the oven to 400F (200C). Line a baking sheet with a silicone mat and set aside.

2. Cut the carrots in halves or quarters, so they're all the same thickness. Combine the carrots with 15 curry leaves, sprinkle with garam masala, salt, pepper, and 2 tbsp. olive oil. Toss well to coat, and then lay the carrots in a single layer on the baking sheet. Cook for about 20 minutes, remove from the oven and flip, and cook for another 15-20 minutes.

3. While the carrots are roasting, prepare your topping. Combine the pistachios, remaining 10 curry leaves, and the zest of one lemon in a small food processor or spice grinder, and blitz to a course mixture. Heat the remaining olive oil in a small skillet, and add the pistachio mixture, along with the breadcrumbs, ¼ tsp. salt, and the juice of ½ the lemon. Toast, stirring often, until the mixture begins to tan and smell delicious. Remove from the heat and set aside.

4. Once the carrots are tender and the outsides somewhat caramelized, take them out and lay them on a platter. Top with the curry leaf breadcrumb topping and serve.