



Roasted Carrots With Whipped Tahini NYT Cooking

Roasted Carrots With Whipped Tahini

By [Alexa Weibel](#)

Time 45 min
(Prep 10 min | Cook 35 min)

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For a spectacular vegetable side at home, try this tried-and-true formula: A swoosh of sauce on a plate topped with a cooked vegetable and a confetti of finely chopped garnish. For this iteration, blend the base (a cloud of yogurt, tahini, citrus and garlic) and chop your garnish (a pretty pile of pist [Read More](#)

INGREDIENTS



Yield: 4 to 6 servings

1x

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1½ pounds medium carrots

2 tablespoons olive oil, plus more for serving

½ teaspoon curry powder or berbere seasoning

Salt and black pepper

1 orange or lemon

2 tablespoons shelled pistachios (preferably roasted and salted), chopped

2 tablespoons chopped dill

1 tablespoon minced chives (optional)

½ cup plain Greek yogurt

3 tablespoons tahini

1 small garlic clove, finely grated

PREPARATION

Step 1

Heat the oven to 425 degrees. Peel the carrots, then cut them into pieces: Positioning your knife at a sharp angle, cut off a 2-inch piece of carrot, then rotate the carrot and continue cutting into 2-inch pieces, forming imperfect shapes. (Too fussy? Just cut the carrots at a sharp angle into 2-inch spears.)

Step 2

On a large, foil-lined rimmed sheet pan, toss the carrots with 2 tablespoons olive oil and the curry powder; season generously with salt and pepper. Roast until browned in spots and softened, 20 to 25 minutes. (Feel free to make ahead, as the carrots taste just as good at room temperature as they do hot out of the oven.)

Step 3

This recipe was easily saved and found by Recipe Gallery on iOS, www.recipe-gallery.com

Step 3

While the carrots cook, prepare the topping: Finely grate 1 teaspoon orange zest onto a cutting board. (Set the orange aside.) Add the pistachios, dill and chives (if using), and chop together until minced and combined.

Step 4

Make the tahini cream: Cut the orange in half. Squeeze 3 tablespoons of juice into a mini food processor or blender. Add the yogurt, tahini, garlic and 2 tablespoons water, then blend. (Alternatively, you can vigorously whisk them together in a bowl, although the results won't be quite as fluffy.) Season to taste with salt and pepper. (Makes $\frac{2}{3}$ cup.) Spread the mixture onto your serving platter.

Step 5

Give the roasted carrots a squeeze of orange juice and drizzle with olive oil; toss to coat directly on the sheet pan and season with additional salt, pepper and juice as needed.

Step 6

Arrange the carrots on top of the tahini cream, drizzling any dressing from the sheet pan on top. Sprinkle with the pistachio topping, sprinkle with salt, if needed, and serve.

Crispy Prosciutto, Strawberry, And Burrata Salad With Maple-Balsamic Vinaigrette

A seasonally sweet way to enjoy a classic salad.

By **Christine Fiorentino** | Published on May 06, 2023

Active Time: 15 mins

Total Time: 25 mins

Servings: 6

Ingredients

Salad

1 (3-oz.) pkg. thinly sliced prosciutto (about 6 slices)

1 lb. ripe strawberries, hulled and thinly sliced

2 (8-ounce) balls burrata, torn into pieces

5 cups baby arugula or spring mix

3 Tbsp. thinly-sliced fresh mint

1/4 cup thinly-sliced fresh basil

3/4 cup roughly chopped toasted walnuts

Flaky sea salt, to taste

Maple-Balsamic Vinaigrette

1/2 cup extra-virgin olive oil

1/4 cup balsamic vinegar

1-2 Tbsp. maple syrup

1 clove garlic

1/2 tsp. kosher salt

1/4 tsp. freshly ground black pepper

Directions

Step 1

Prepare the prosciutto:

Preheat the oven to 350°F. Place prosciutto pieces in a single layer on a parchment lined baking sheet. Bake 10 minutes, just until crispy.

Step 2

Make the Vinaigrette:

Add olive oil, balsamic vinegar, garlic, salt, and pepper to a food processor or blender. Blend until emulsified and creamy.

Step 3

Arrange the Salad:

Place strawberries on a platter. Top with burrata, arugula, mint and basil, and toasted walnuts. Season with flaky salt and freshly ground black pepper. Top with crispy prosciutto.

Step 4

Finish the Salad:

Drizzle the salad with the desired amount of vinaigrette.

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SUGAR SNAP, CABBAGE, AND RADISH SLAW WITH BUTTERMILK DRESSING

Crunchy, juicy raw sugar snaps, frilly napa cabbage, and crisp, sharp radishes tossed in an herby, creamy, and slightly spicy dressing make this slaw a craveable side dish for fish or chicken—or all on its own. The slaw keeps well, even improving after a day in the fridge.

For the dressing

- 1/2 small garlic clove, sliced
- A few slices jalapeño to taste
- 1/4 cup thick Greek yogurt
- 1/4 cup buttermilk
- 2 tablespoons coarsely chopped herbs, such as tarragon, mint, and chives
- 1/2 tablespoon olive oil
- 1/4 teaspoon kosher salt
- Freshly ground pepper

For the slaw

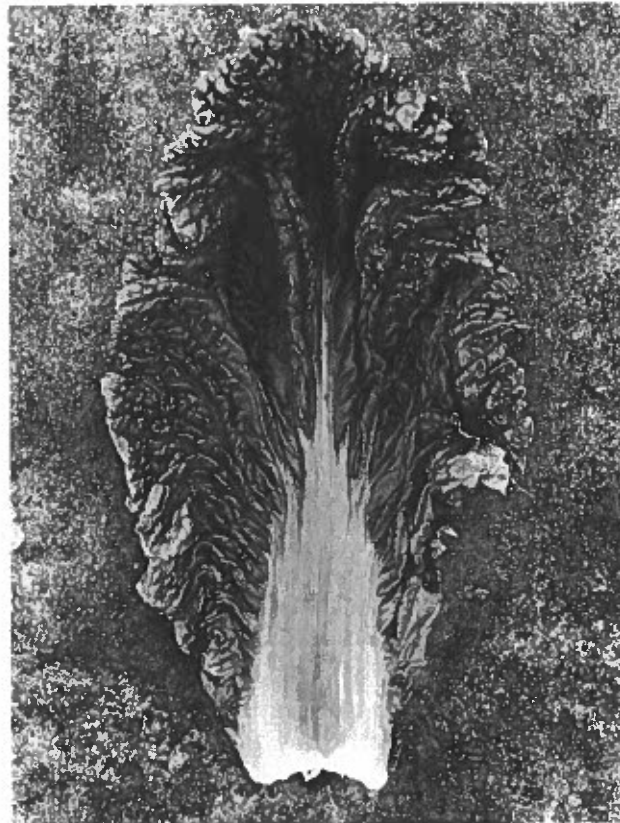
- 1/2 head (6 ounces/170 g) napa cabbage, thinly sliced
- Salt and pepper
- 8 ounces sugar snap peas, strings removed and sliced lengthwise
- 1/3 cup/1 ounce watermelon radish (or any kind of radish), very thinly sliced on a mandoline or with a sharp knife

Instructions

1. **To make the dressing:** Combine the garlic, jalapeño, yogurt, buttermilk, herbs, olive oil, salt, and pepper in a mini food processor and blend until smooth.
2. **To make the slaw:** Toss the cabbage with the dressing and season with salt and pepper. Add the snap peas and radish and toss to combine. Adjust the seasonings if necessary and top with more herbs.

Sugar snap peas are especially good raw, but you can give them a 10-second dunk in some boiling water, followed by an ice bath if you prefer, which will brighten the color and soften the texture.

Keep your eyes peeled for purple napa cabbage; it adds gorgeous color.





Lemon Lavender Bundt Cake

ibakeheshoots.com

8 Servings PREP: 10 mins COOK: 50 mins
Dessert

Makes one 6 cup Lemon Lavender Bundt Cake

Ingredients

1/2 cup unsalted butter, room temperature	zest of 1 lemon
1 cup sugar	1 teaspoon vanilla extract
1 1/2 cups flour	2 tablespoons of fresh lemon juice
2 large eggs	1 1/4 teaspoon dried lavender buds
1/2 cup buttermilk	For the Glaze
1/4 teaspoon kosher salt	1 cup powdered sugar
1/4 teaspoon baking soda	2 teaspoons buttermilk
1 1/4 teaspoon dried lavender	1 tablespoon fresh lemon juice

Directions

1. Preheat oven to 325 degrees Fahrenheit.
2. Spray a 6 cup bundt pan with baking spray. Set aside.
3. Place room temperature butter in a mixing bowl.
4. Place sugar in a small bowl with lemon zest.
5. Mash the lemon zest and sugar with the back of a spoon until the sugar becomes wet and fragrant.
6. Add sugar mixture to the butter and cream until light and fluffy, about 3 minutes.

7. Add eggs one at a time, until completely incorporated.
8. Combine buttermilk, vanilla extract and lemon juice in a measuring cup.
9. In a small bowl, mix flour, baking soda and salt.
10. Take the lavender buds and crush them with the tips of your fingers in the palm of your hand.
11. Add crushed lavender to flour mixture.
12. With the mixer on low, alternately add the flour mixture and the buttermilk mixture, beginning and ending with the flour mixture, in 3 additions.
13. Pour batter into prepared 6 cup bundt pan.
14. Smooth the batter evenly with the back of a spatula.
15. Bake for 40-50 minutes.
16. Check for doneness with a toothpick; it should come out clean.
17. Remove cake from pan when it has completely cooled.
18. Prepare glaze and spoon over the top of the cake.
19. Enjoy.