

ROASTED CARROT SALAD

INGREDIENTS:

- 1 pound carrots, peeled and cut into 2-inch lengths (halve them if carrots are large), rainbow carrots are nice too!
- 1 teaspoon kosher salt, more to taste
- 1/2 teaspoon ground black pepper, more to taste
- ¼ cup plus 2 tablespoons extra-virgin olive oil, more as needed
- 1 teaspoon ground cumin, more to taste
- 1 tablespoon pomegranate molasses
- ½ tablespoon fresh lemon juice, more to taste
- 1 garlic clove, finely grated or minced
- ½ teaspoon Dijon mustard
- 3 ounces baby arugula (about 3 cups)
- 1 fennel bulb, thinly sliced
- ¼ cup fresh dill fronds or mint leaves
- Pomegranate seeds, as needed
- Toasted walnuts, or pine nuts, or pistachios and/or crumbled toasted pita chips, for serving (optional)

INSTRUCTION:

1. Heat oven to 425 degrees. Toss carrots with salt, pepper and 2 tablespoons oil on a rimmed baking sheet and bake until edges are caramelized and carrots are tender, 28 to 33 minutes. Remove from oven and immediately toss with cumin. Carrots should be slightly warm but not hot when tossed with the greens.
2. In a large bowl, whisk together pomegranate molasses, lemon juice, garlic, mustard and large pinch of salt and pepper. Taste and adjust lemon juice and seasonings if necessary. Whisk in remaining 1/4 cup oil until emulsified.

3. Stir carrots into dressing, then gently toss with arugula, fennel and dill or mint. Serve immediately, drizzled with more olive oil and topped with pomegranate seeds, and yogurt and nuts or pita chips if using.