

# HOT HONEY ROASTED CARROTS WITH GOAT CHEESE

SERVES 4–6 Lidey Heuck, LideyLikes

Preheat the oven to 425°.

Cut the carrots into pieces that are about 2 to 3 in by ½-in thick. Place in a large mixing bowl and toss well with the olive oil and 1 tsp salt.

Roast for 20 min, tossing once, until the carrots are almost tender and are beginning to brown. Add 1 tbsp honey and ¼ tsp red pepper flakes, toss, and roast for 10 to 15 min more minutes, until the carrots are nicely caramelized. Toss and set aside for 10 min to cool slightly.

Meanwhile, heat a small skillet over medium-low heat. Add a tsp or two of olive oil, along with the pumpkin seeds and a pinch of salt. Cook, tossing often, until the seeds are fragrant and lightly toasted, about 3 min. Transfer to a small bowl and set aside.

To serve, place the carrots in a shallow serving dish. Top with the crumbled goat cheese, toasted pumpkin seeds, a drizzle of honey and a sprinkle of salt. Serve warm or at room temperature.

## INGREDIENTS

- 2½ pounds carrots, trimmed and scrubbed*
- 3 tbsp extra-virgin olive oil, plus more as needed*
- 2 tbsp liquid honey, plus more for serving*
- ½ tsp crushed red pepper flakes*
- Kosher salt*
- 3 tbsp hulled pumpkin seeds (pepitas)*
- 2 oz plain creamy goat cheese, crumbled*

