

# Pomegranate Carrots

Adapted from *Bon Appetit*

Serves 4-6:

## Ingredients

2 bunches carrots with stems attached,  
maroon or rainbow if you can find them  
2 tablespoons olive oil  
sea salt  
freshly cracked black pepper  
1 tablespoon pomegranate molasses  
1 tablespoon honey  
fleur de sel for finishing

## Preparation

Preheat the oven to 425 degrees.

Peel the carrots and cut off their stems leaving about an inch--it looks pretty and they're totally edible.  
Halve lengthwise, or quarter them if they're very thick.

In a large bowl, toss the carrots with olive oil, sea salt and freshly cracked pepper.  
Lay the carrots out on a parchment lined baking sheet.  
Place in the oven to roast for 18 minutes.

Add pomegranate molasses and honey to the same large bowl and whisk together.  
Carefully place the hot carrots in the bowl and toss with the pomegranate honey mixture.  
Transfer the carrots back to the baking sheet along with any extra glaze.  
Return to the oven for 5 minutes more.

Finish with a sprinkle of fleur de sel and serve the roasted carrots immediately.

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