



Roasted Carrots with Pomegranate Molasses and Dried Cranberries

SERVES 6

My favorite way to prepare carrots is by roasting them in a hot oven until they're nearly browned. In this recipe the honey and molasses drizzle kicks up the flavors, and sweetens the carrots just perfectly. Not only is this a delicious side dish for the holidays or any time of year, it's also really beautiful!

INGREDIENTS

1 pound carrots	1/4 cup honey
2 tablespoons olive oil	1 tablespoon pomegranate molasses
1/2 teaspoon salt	1/2 teaspoon chile powder
1/4 teaspoon ground black pepper	1/2 cup dried cranberries
	1/2 cup walnuts, toasted

PROCESS:

Preheat oven to 375 degrees. Lay carrots in single layer on foil-lined baking tray. Drizzle with olive and sprinkle with salt and pepper. Roast in oven for 35-45 minutes, until they just start to brown. Cooking time depends on size of carrots.

Meanwhile, in a measuring cup, combine honey, pomegranate molasses, and chile powder.

In a small bowl, add some warm water to the dried cranberries. Let sit for 10 minutes to allow cranberries to re-hydrate a bit, then drain off excess water. When carrots are done, carefully transfer to a platter and drizzle with honey mixture. Top with toasted walnuts and cranberries. Serve warm.