

# Roasted Carrots with Labneh and Herbs

Serves 2-4 • 40 minutes

A carrot dish that can stand alone as the main dish. Simple roasted carrots are delicious but the addition of lightly pickled cilantro stems adds a ton of flavor. If you can't find labneh, greek yogurt works great too.

## Ingredients

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**1 lb (about 12) carrots**  
**½ teaspoon wild Mountain Cumin, coarsely ground**  
**½ teaspoon Red River Coriander, coarsely ground**  
**1 tablespoon olive oil**  
**½ bunch of cilantro**  
**1 serrano pepper, minced**  
**3 tablespoons lime juice**  
**½ cup labneh (or greek yogurt)**

### Optional:

**Handful of fresh mint leaves**  
**Handful of fresh dill**

## Instructions

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**Heat an oven to 425°**

1. Peel the carrots and cut in half lengthwise. Toss with olive oil, cumin, coriander, and a pinch of salt. Roast on a tray for 20-25 minutes until the carrots have softened enough to be poked with a fork but still have a bite to them.
2. While the carrots roast, finely chop the cilantro stems. Hold on to the leaves for later. Add the chopped cilantro stems, minced serrano pepper, lime juice, and a pinch of salt to a bowl.
3. When the carrots are done roasting, spread the labneh on a serving plate and top with the carrots. Spoon the cilantro stems and lime juice over the carrots. Roughly chop the cilantro leaves and optional mint and dill. Sprinkle the herbs over the whole dish. Enjoy right away.