



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Roasted Carrot and Avocado Salad (adapted from Smitten Kitchen)

4 servings

I prefer to use a regular olive oil to roast the carrots and extra virgin olive oil in the dressing.

1 pound carrots, scrubbed or peeled and cut into two-inch segments
Coarse salt and freshly ground black pepper
½ teaspoon ground cumin
3 tablespoons olive oil, divided
3 tablespoons lemon juice
4 radishes, chopped small
1 avocado, pitted and sliced

1. Adjust a rack to the middle position and heat the oven to 400 degrees. On a large baking sheet, toss the carrots with ¼ teaspoon salt, ⅛ teaspoon pepper, cumin, and 2 tablespoons olive oil. Roast for about 20 to 30 minutes, until the carrots are tender and browned.
2. In a small bowl, whisk together the lemon juice and the remaining tablespoon olive oil. In a medium serving bowl, combine the carrots, avocado and radishes. Drizzle the vegetables with the dressing, adding more salt and pepper to taste. Serve immediately.