

CARROT GREEN CHIMICHURRI



CARROT GREEN CHIMICHURRI

Yield: about 1 cup

1 cup finely chopped carrot greens (preferably organic)

2 teaspoons dried oregano

1/4 teaspoon cumin

1 teaspoon ground sweet paprika

1/2 teaspoon crushed red pepper flakes

1 garlic clove, minced

1 teaspoon salt

a few grinds of pepper

1/4 cup white wine vinegar

1/4 cup olive oil (a good fruity one)

Wash and dry your carrot greens well.

Roast carrots in a 450 degree oven for 10-15 minutes (or until tender but not mushy).

Finely chop your carrot greens and mix them with all of the dried spices and minced garlic. Stir in the vinegar and olive oil. Taste and adjust seasonings. (tip: taste it with a carrot or a piece of bread rather than by the spoonful)

Serve with roasted carrots (or other veggies), toasted bread, or over grilled fish or meat.

Notes

Store in an air tight container at room temperature. It'll keep for quite awhile, but will not look as vibrant green after a few days.

If this is too oily or vinegar-heavy for you, dilute it with 1/4-1/2 cup of lukewarm water. Mix well and spoon it onto whatever you're serving it with, rather than dipping into it.

The original recipe calls for parsley instead of carrot tops, an additional 1/4 cup of olive oil, 1/2 cup water, 1 additional clove of garlic and 1 additional teaspoon of sweet paprika.

Diane Morgan