roasted carrot salad



cook time:	prep time:	featured product:
30	**20**	**baby spring mix**

our roasted carrot salad recipe is a sweet treat! we've paired honey roasted carrots with our yummy organicgirl baby spring mix so you can get the veggies you need. a generous drizzle of our lemon caesar dressing adds some crazy delicious flavor. sprinkle it all with sesame and sunflower seeds to give this salad the perfect crunch! we even included a bonus hack for those carrot tops you were thinking of throwing away!

ingredients

4 servings

1 package **organicgirl© baby spring mix** ?
1/4 cup **organicgirl© lemon caesar dressing**
1 bunch slender carrots with green tops, tops removed, well-scrubbed
1 tablespoon olive oil
1 tablespoon honey
1/2 teaspoon fine sea salt
1/2 teaspoon black pepper
1 medium avocado, pitted and diced
1/4 cup roasted sunflower seeds
2 tablespoons sesame seeds

substitutions

? *substitute with* **spring mix plus**

directions

1. preheat oven to 375°F. slice tops off carrots (keep reading to the end for a BONUS carrot top recipe!).

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2. on a large baking sheet toss carrots with oil, honey, salt, and pepper. roast, flipping occasionally, until tender and browned, about 30 minutes. let cool slightly.

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3. place greens on a large platter. top with roasted carrots, avocado, sunflower seeds, sesame seeds, and CARROT TOP PESTO!

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4. to make pesto: chop washed and dried carrot tops in a food processor.

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5. add pine nuts, garlic, parmesan and a squeeze of lemon.

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6. process a little while longer and add olive oil. voilà! keep in a sealed container in the fridge for 4-5 days (if it even lasts that long!).

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