

Thanksgiving! Curried Carrots

with Pistachios, Cilantro & Yogurt

(2-p serves 4; 4-p serves 8)



30-40min



2 Servings

What we send

- 2 (12 oz) carrots
- 1 lime
- 1 oz fresh cilantro
- 1 oz salted pistachios ²
- 1 piece fresh ginger
- garlic
- 2 (4 oz) Greek yogurt ¹
- ¼ oz curry powder
- ½ oz honey
- 2 (½ oz) fried onions

What you need

- kosher salt & ground pepper
- butter ¹

Tools

- large pot
- vegetable peeler
- microplane or grater
- colander

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 320kcal, Fat 17g, Carbs 37g, Protein 11g

1. Prep ingredients

Bring a large pot of generously **salted water** to a boil.

Peel **carrots**; cut into 1½-inch pieces on a 45 degree angle, rolling carrot a quarter turn after each cut. Finely grate **all of the lime zest**; cut remainder of lime into wedges. Finely chop **cilantro leaves and stems**. Coarsely chop **pistachios**.

4. Cook curry butter

In reserved pot, melt **3 tablespoons butter** over medium-low heat. Add **curry powder** and **lime zest**; cook until fragrant, about 1 minute.

2. Make yogurt sauce

Into a small bowl, finely grate **1 teaspoon ginger** and **½ teaspoon garlic**; stir into **yogurt**. Season to taste with **salt** and **pepper** and spread into an even layer on serving dish.

5. Glaze carrots

To **butter**, add **carrots, honey, ½ tablespoon lime juice** (about half the lime), and **1 tablespoon water**. Cook over medium heat, stirring rapidly, until carrots are warmed through and coated in a glaze, 1-2 minutes. Remove from heat and stir in **half of the cilantro**; season to taste with **salt** and **pepper**.

3. Cook carrots

Add **carrots** to boiling water and cook 6-8 minutes for a more crisp-tender texture, or 10-12 minutes for a softer texture. Transfer carrots to a bowl of **ice water** and chill until completely cooled, about 5 minutes. Drain and set aside; reserve pot.

6. Plate & serve

Spoon **carrots** on top of the **yogurt**. Garnish with **fried onions, pistachios**, and **remaining cilantro**. Serve with **extra lime wedges** on the side, if desired. Enjoy!