

MARLEY SPOON



Thanksgiving! Curried Carrots

with Pistachios, Cilantro & Yogurt



30-40min



2 Servings

Didn't think carrots had main character potential? Think again! Sliced carrots boil until tender before tossed in a spiced oil of curry powder, lime zest, and honey. The glazed carrots nestle into a bed of creamy ginger-garlic yogurt before garnished with fried onions, chopped pistachios, and cilantro for delicious and playful texture. Truly the perfect vegetable side for your holiday table! (2-p serves 4; 4-p serves 8)

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
- olive oil

Tools

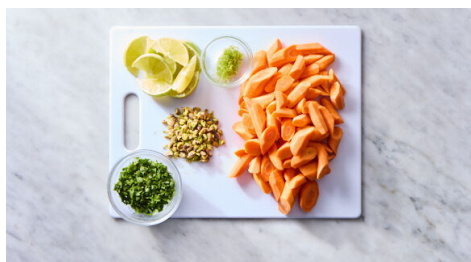
- large pot
- vegetable peeler
- microplane or grater
- colander

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. Make curry oil

Set reserved pot over medium-high heat. Add **curry powder, lime zest, honey,** and **2 tablespoons oil**; cook until fragrant, about 1 minute.



2. Make yogurt sauce

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



5. Glaze carrots

To pot with **curry oil**, add **carrots, 1½ teaspoons lime juice** (about half of a 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. Finish & serve

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