

Quick & Easy

THE COSTCO WAY

Roasted Cal-Organic Farms® Baby Carrots Salad

Makes 4 servings

Ingredients:

1 lb Cal-Organic Farms® Baby Carrots, cut in half lengthwise
¼ cup olive oil
2 Tbsp sweet paprika
1 tsp ground cumin
1 Tbsp coriander
2 garlic cloves, thinly sliced
4 fresh thyme sprigs
½ tsp sea salt
½ tsp ground pepper
4 Tbsp butter
2 Tbsp sherry vinegar
1 Tbsp water
5 cups baby arugula
¼ cup marcona almonds, chopped
½ cup Parmesan cheese, shaved

Instructions:

In a medium bowl, add carrots, oil, paprika, cumin, coriander, garlic, thyme sprigs, and salt and pepper. Stir until evenly coated. Marinate for 2 hours. Preheat oven to 425 F. Place carrots on a baking sheet. Roast for 20 minutes, or until golden brown and tender when pierced with a knife. Set aside.

In a small saucepan, melt butter until brown and toasted. Remove from heat. Add vinegar and water. Whisk until emulsified. In a large bowl, combine carrots and arugula. Toss with butter mixture. Remove any thyme sprigs. Top with almonds and Parmesan.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

