

KOHLER FOOD & WINE

Roasted Carrots

Itaru Nagano

SERVES: 4

INGREDIENTS:

8 baby carrots, cleaned
1 ounce canola oil
2 ounces Emmi Roth Moody Blue cheese, crumbled
1 tablespoon honey
1 tablespoon butter
Splash of water
Salt and pepper, to taste

STEP 1

Clean the baby carrots thoroughly.

STEP 2

Place a sauté pan over medium heat. Add canola oil, then the carrots. Season the carrots with salt and pepper.

STEP 3

Transfer the pan to the oven and roast for about 5 minutes, or until the carrots are tender.

STEP 4

Remove the pan from the oven. Glaze the carrots in the pan with butter, honey, and a splash of water, stirring to coat them evenly.

STEP 5

Remove the carrots from the pan and arrange them on a plate. Top generously with the crumbled blue cheese before serving.