

Roasted Carrot Platter

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5 tablespoons olive oil, divided
1 teaspoon kosher salt, divided
2 1/2 teaspoons ground sumac, divided
4 pita bread rounds, 6" across
Zest of 1/2 lemon
1 teaspoon ground coriander
1/2 teaspoon ground cumin
1 pound carrots, medium sized, peeled and sliced diagonally 1/4 in. thick and 2 to 3" long
2 tablespoons butter
1/4 cup golden raisins
1/2 cup hazelnuts, very coarsely chopped roasted
1 teaspoon fresh thyme leaves, divided (fresh)
1 1/2 cups Greek yogurt, full-fat
1 tablespoon flat-leaf parsley, coarsely chopped
Yield: 6 to 8

Per Serving (excluding unknown items): 332 Calories; 21g Fat (56.1% calories from fat); 6g Protein; 30g Carbohydrate; 3g Dietary Fiber; 25mg Cholesterol; 568mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1/2 Fruit; 3 1/2 Fat.

Carolyn T's Blog: tastingspoons.com

Servings: 8

NOTES: Buy the multi-colored carrots if you can find them - they make for a beautiful platter.

1. Preheat oven to 350°. In a medium bowl, combine 3 tbsp. oil, 1/4 tsp. salt, and 1 tsp. sumac. Cut pitas in half and split them horizontally. Brush all over with sumac oil. Stack, cut into 4 wedges, and arrange on 2 rimmed baking sheets.
2. Bake pita chips, turning once, until deep golden and crisp, 12 to 15 minutes. Let cool.
3. Increase oven to 450°. In bowl used for pita oil, combine 1/2 tsp. salt, 1 tsp. sumac, the lemon zest, coriander, cumin, and remaining 2 tbsp. oil. Add carrots; toss to coat. Spread evenly on 1 rimmed baking sheet. Roast carrots, stirring once, until browned at edges, 15 to 18 minutes. Let cool.
4. Cook butter in a medium frying pan over medium-low heat, stirring occasionally, until browned, 5 to 8 minutes. All at once, add raisins, hazelnuts, 1/2 tsp. thyme, and remaining 1/2 tsp. sumac. Cook, stirring, until raisins puff, 45 to 60 seconds. Let cool.
5. In a bowl, combine yogurt, 1/4 tsp. salt, and remaining 1/2 tsp. thyme.
6. Spread yogurt on a platter. In another bowl, toss carrots with nut mixture and parsley. Spoon over yogurt and serve with chips. Add more salt to taste. Or, alternately, spread the carrots on the platter and then spoon the yogurt on top, sprinkling a little zaatar on top, and surrounding the edges with the zaatar pita chips you've made.

Make ahead: Through step 5, up to 5 hours; chill yogurt and carrots separately. Bring carrots to room temperature, about 1 1/4 hours, before continuing.