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Blackened Carrots With Daikon and Pomegranate Dressing

Servings: 4

Ingredients:

5 large carrots (about 1½ lb.), peeled and cut on the bias into 2 to 3" lengths
1/2 teaspoon garlic powder
1 sprig thyme
3 tablespoons extra-virgin olive oil, divided
Kosher salt
2 oil-packed anchovy fillets, finely chopped
1/2 cup pomegranate seeds
2 tablespoons pomegranate juice
2 tablespoons red wine vinegar
1 4" piece daikon (Japanese radish), peeled, sliced ¼" thick
Celery leaves or parsley leaves (for serving)

Directions:

1. Preheat oven to 400° F. Combine carrots, garlic powder, thyme, oil, and a large pinch of salt in a baking dish just large enough to hold carrots and oil snugly. Cover tightly with foil; bake until carrots are tender, 40 minutes. Remove foil and let carrots cool until just warm.
2. Whisk anchovies, pomegranate seeds, pomegranate juice, vinegar, and 2 tablespoons reserved olive oil in a small bowl to combine; season dressing with salt.
3. Arrange carrots on a platter. Top with daikon and drizzle with dressing. Scatter celery or parsley leaves over.

Do Ahead: Carrots can be baked up to 3 days ahead. Let cool; cover and chill.