



#### In your box

- 1 oz. Butter
- 32 oz. Carrot
- ½ fl. oz. Honey
- 6 Chive Sprigs
- 2 oz. Pecorino Cheese
- 24 oz. Red Potatoes
- 1 Lemon
- 2 tsp. Chimichurri Seasoning
- 1 ½ oz. Pecan Pieces
- 2 Dill Sprigs
- 1 ½ oz. Mayonnaise

Makes 6 Servings

## Easter Sides: Brown Butter Glazed Carrots and Herb and Pecorino Potatoes

NUTRITION per serving—Calories: 341, Carbohydrates: 42g, Fat: 20g, Protein: 4g, Sodium: 763mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
40-50 min.

Cook Within  
7 days

Difficulty Level ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Not Spicy



## ① You will need

Olive Oil, Salt, Cooking Spray

Large Non-Stick Pan, Baking Sheet, Mixing Bowl

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

### Prepare the Ingredients

- Mince **dill**, leaves and stems.
- Mince **chives**.
- Coarsely chop **pecans**.
- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Cut **potatoes** into 1" pieces.
- Halve and juice **lemon**.



2

### Start Potatoes and Make Sauce

- Place **potatoes** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, and ¼ tsp. salt. Massage oil and seasoning into potatoes.
- Spread into a single layer. Roast in hot oven until tender, 14-16 minutes.
- While potatoes roast, combine 1 Tbsp. **lemon juice**, **mayonnaise**, **chives**, and a pinch of **salt** in a mixing bowl. Set aside.



3

### Cook the Carrots

- Place a large non-stick pan over medium heat. Add **butter** and stir constantly until butter smells "nutty," turns golden, and brown flecks appear, 2-3 minutes.
- Stir in **carrot**, **pecans**, **honey**, 2 Tbsp. **water**, and ¼ tsp. **salt** until combined. Increase heat to medium-high and cover. Stir occasionally until carrots are tender, 6-8 minutes.
- Uncover and stir occasionally until liquid is evaporated and carrots are glazed, 2-3 minutes.
- Remove from burner.



4

### Finish the Potatoes

- Stir **cheese** into **roasted potatoes** until combined.
- Roast again until cheese is golden brown, 4-6 minutes.



5

### Finish the Dish

- Transfer **potatoes** and **carrots** to serving dishes. Garnish carrots with **dill** and potatoes with **lemon-mayonnaise-chive sauce**. Serve family-style with the main dish of your choice. Bon appétit!