

# Lauren's Kitchen: Uzbeki Carrots



You know, even humble carrots really CAN be the star of the show and this recipe is proof. Believe me, you will never think of carrots as ordinary again. I would serve these with your favorite kale salad to start and alongside a purple potato mash. Now that would be one colorful plate!

## **Ingredients:**

2 tablespoons clarified butter or olive oil *or coconut oil*

1 onion, thinly sliced

2 tomatoes cut into thin wedges (or canned equivalent if tomatoes are out of season)

4 garlic cloves, finely chopped

2 green serrano chiles, seeded and shredded

1/4 teaspoon ground cinnamon

1/2 teaspoon ground cumin

salt and black pepper

10 carrots (about 1 1/4 lb.) cut into batons, or thin rounds

1/2 cup dried currants, or other dried fruit

1 tablespoon dried barberries (optional)

1/4 teaspoon saffron stamens

1 1/2 cups water, plus more if needed

1 tablespoon tomato paste

2 teaspoons honey, or to taste

1 tablespoon shelled unsalted pistachios, coarsely chopped

[Full Instructions Here](#)