

# Carrots with Coconut and Ginger

From – *The Oz Family Kitchen Cookbook*

3 Tbsp unsweetened shredded coconut  
1 lb carrots, cut into 1 ½” lengths  
1 Tbsp honey  
1 Tbsp fresh lime juice  
2 scallions, finely chopped  
1 Tbsp finely chopped fresh cilantro  
2 tsp peeled and minced fresh ginger  
fine sea salt  
freshly ground black pepper

- Heat a medium skillet over medium heat. Add the coconut and cook, stirring almost constantly, until it is toasted, about 2 minutes. Transfer the coconut to a plate and set aside.
- Half-fill the skillet with salted water and bring to a boil over high heat.
- Add the carrots and cover the skillet.
- Cook until the carrots are barely tender, 5-7 minutes.
- Drain the carrots in a colander and return them to the skillet.
- Drizzle the honey and lime juice over the carrots and mix well.
- Add the scallions, cilantro, and ginger and mix again.
- Season to taste with salt and pepper.
- Transfer the carrots to a serving bowl, and sprinkle with the toasted coconut.
- Serve hot.



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