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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