

# Citrus Roasted Carrot Salad with Pumpkin Seed Brittle

This show-stopping side is a delicious combination of sweet and savory flavors. The roasted citrus carrots are made using our Blood Orange Olive Oil & Pink Grapefruit White Balsamic, creating a tart and tangy balance with the sea salt and pumpkin seed brittle. The Blood Orange Oil is made by crushing whole oranges together with olives using a traditional cold-extraction process, resulting in a crisp, zesty, citrusy-infused olive oil that imparts the bittersweet scent of orange peel into every dish. Our Pink Grapefruit White Balsamic showcases the tartness of ruby red grapefruit balanced with wine grapes' mellow, slightly sweet acidity. The brittle can be made a day or two in advance to save even more Turkey Day time.

## Ingredients:

### *Pumpkin Seed Brittle:*

1/2 cup granulated sugar

1/4 cup corn syrup

3 tablespoons water

3 tablespoons unsalted butter

1/4 teaspoon ground cinnamon

pinch of ground nutmeg

Pinch of Fleur de Sel

1 cup pepitas

1lb. carrots, peeled and cut in half (lengthwise)

2 tablespoons Blood Orange Infused Olive Oil

1 tablespoon Pink Grapefruit White Balsamic Vinegar

1 teaspoon Fleur de Sel

1/4 teaspoon cracked black pepper

3 cups salad greens

2-3 tablespoons pomegranate

## Instructions:

Combine sugar, corn syrup and water in a medium saucepan over medium heat. Using a wooden spoon, stir to combine. Bring to a simmer, stirring frequently, until the sugar begins to caramelize. Remove from the heat, add butter, cinnamon, nutmeg and salt, stir to combine. Once combined (and butter has melted) add pepitas, and, again, stir to combine. Place mixture on a parchment lined baking sheet, spread out into an even layer, and set aside to harden at room temperature. Once hard, break into pieces.

Preheat oven to 425°F. Place carrots on another baking sheet, drizzle with olive oil, balsamic, and season with salt and pepper. Roast carrots for 10-12 minutes or until tender and slightly caramelized. Remove from the oven and set aside to cool slightly.

To serve, place salad greens on a plate or platter and top with carrots, brittle and pomegranate. Drizzle the salad with any remaining pan drippings (or, a little extra EVOO and vinegar).