

Moroccan-Spiced Roasted Carrot Hummus with Toasted Almond Carrot Top Gremolata

This hummus is seasoned with ras el hanout, a Middle Eastern spice blend found in most grocery store spice aisles. 'Ras el hanout' roughly translates to 'top shelf,' referring to a blend made up of a shop's best spices. Many versions (I used the brand [Frontier Co-op](#)) include the carrot loving spices of coriander, cinnamon, cloves, cardamom, cumin, ginger and turmeric. If you can't find carrots with tops or if the tops look sad and broken, substitute parsley for the carrot tops in your gremolata.

makes about 3 cups

for the hummus:

- 1 bunch carrots with perky looking tops (about 12 ounces) or 8 ounces carrots without tops
- 3 tablespoons extra virgin olive oil, divided, plus more for drizzling
- 2 1/2 teaspoons ras el hanout spice blend, divided
- 1 1/4 teaspoons salt, divided
- 1/4 teaspoon pepper
- 1 15-ounce can chickpeas, drained
- 3 cloves garlic, minced
- 1/4 cup tahini
- 1/4 cup freshly squeezed lemon juice
- 1/2 cup warm water
- gremolata (recipe below)

Preheat oven to 400 degrees. Remove carrot tops and set aside, if using, for gremolata. Rinse and scrub the carrots, cutting them lengthwise into halves, or quarters if large (I don't bother peeling them if they're young and organic).

Place carrots on a sheet pan, drizzle with 1 tablespoon olive oil, sprinkle with 1 1/2 teaspoons ras el hanout, 1/2 teaspoon salt and 1/4 teaspoon pepper, tossing well to coat. Spread evenly in pan and roast for 20 minutes or until tender all the way through and browned at the tips, stirring once half way through. Remove from oven and set aside until cool enough to handle. Cut into 1-inch pieces.

Pour drained chickpeas and carrot pieces into bowl of a food processor, pulsing until mixture looks like a gravelly paste. Add the garlic, tahini, lemon juice, remaining 1 teaspoon ras el hanout and 3/4 teaspoon salt, pureeing until thoroughly combined. With food processor running, pour warm water through the feed tube a few tablespoons at a time until mixture is smooth and creamy. You may not need the full 1/2 cup. Test for seasoning, adding more salt, spice blend, or lemon juice if needed. Serve topped with gremolata, swirling a bit in if you'd like, and drizzling with olive oil.

for the gremolata:

- 1/3 cup raw, unsalted almonds
- 1/3 cup loosely packed carrot top leaves or parsley leaves, rinsed and finely chopped
- 1 clove garlic, minced
- zest of a lemon
- 2 teaspoons extra virgin olive oil
- kosher salt and freshly ground black pepper

Place almonds in a small skillet over medium-low heat, stirring frequently until toasted, about 5 minutes. Let cool, then finely chop.

In a small bowl, combine the chopped carrot tops (or parsley leaves), garlic, and lemon zest. Stir in the almonds and olive oil, then season to taste with salt and pepper.