

Recipe by Julia Heffelfinger

Roasted Carrot and Lentil Salad with Whipped Goat Cheese And Carrot Top Salsa Verde

Serves 4 to 6

This hearty salad is a great winter side dish or a vegetarian main. The recipe has four components, but each one is incredibly easy to make (and several can be prepared in advance). I especially love how the carrot tops don't go to waste and are turned into a verdant, punchy salsa verde that is generously spooned over the final dish. When shopping for your lentils, be sure to grab beluga lentils or French green lentils. They're slightly smaller and hold their shape nicely when cooked, which is ideal for salads like this one. This recipe is best served at room temperature, making it a great holiday side—it can sit on a buffet for a while and will hold up.

$\frac{3}{4}$ cup dried black beluga lentils or French green lentils

$\frac{1}{2}$ yellow onion

2 bay leaves

Kosher salt and freshly ground black pepper

2 bunches multicolored carrots (about 1 $\frac{1}{2}$ pounds)—trimmed, scrubbed, and cleaned, plus $\frac{1}{2}$ cup finely chopped carrot tops

11 ounces soft goat cheese or feta

6 Tablespoons heavy cream

4 teaspoons freshly grated lemon zest, plus 2 Tablespoons fresh lemon juice

$\frac{1}{4}$ cup finely chopped mint leaves

$\frac{3}{4}$ cup plus 2 Tablespoons extra-virgin olive oil

1 small shallot, finely chopped

1 garlic clove, minced

$\frac{1}{4}$ cup chopped salted and roasted pistachios

Flaky sea salt, for sprinkling

1. In a medium saucepan, cover the lentils, onion, and bay leaves with water by 2 inches and bring to a boil. Reduce the heat to low, partially cover, and simmer until tender, about 20 minutes. Turn off the heat and add a few generous pinches of salt. Let sit for 10 minutes. Drain the lentils and discard the onion and bay leaves.
2. Meanwhile, preheat the oven to 425°F. Slice any large carrots in half lengthwise and then transfer to the baking sheet. Toss the carrots with 2 tablespoons of the olive oil and season with salt and pepper. Spread in an even layer and roast the carrots for about 25 minutes, or until golden brown and tender.
3. In the bowl of a food processor, crumble the goat cheese. Puree until smooth. Add the heavy cream and 1 teaspoon of the lemon zest. Season with salt. Puree

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until the goat cheese is light and fluffy. Scrape into a bowl and refrigerate until ready to use.

4. In a small bowl, combine the carrot tops with the mint, shallot, garlic, pistachios, the remaining lemon zest, the lemon juice, and the remaining $\frac{3}{4}$ cup of olive oil. Season with salt and pepper.
5. Scrape the whipped goat cheese onto a large plate or platter. Using the back of a spoon, spread it into an even layer. Arrange the roasted carrots on top of the goat cheese and then scatter the lentils over the carrots. Drizzle with the carrot top salsa verde and sprinkle with flaky sea salt and freshly ground black pepper. Enjoy!

MAKE AHEAD The lentils and the whipped goat cheese can be prepared in advance and refrigerated overnight. Bring to room temperature before using.