

Roasted Carrot, Orange, and Avocado Salad

Serves 4

Adapted from *Frenchie: New Bistro Cooking*

- 2 bunches baby carrots, tops removed and peeled
- Olive oil
- Kosher Salt and Freshly-ground Black Pepper
- Piment d'Eslette
- 3 Navel oranges
- 2 avocados
- Several sprigs of cilantro
- Juice of one lime

Preheat oven to 350. Toss the carrots with olive oil, salt, pepper, and Piment d'Eslette. Arrange in a single layer on a baking sheet and roast until lightly browned – about 25 minutes. Remove from oven and allow to cool to room temperature.

Using a sharp knife, peel the oranges, removing all of the white pith. Slice in half, then cut into ¼ inch thick half-circles. Place in a salad bowl. Add the room-temperature carrots. Cut avocados in half and remove pits. Cut the avocado into thick slices and add to the bowl with the oranges and carrots. Drizzle with the lime juice, some olive oil, and season with salt, pepper, and Piment d'Eslette. Garnish with cilantro leaves. Refrigerate until ready to serve.