

RAINBOW CARROTS WITH ROSE HARISSA (inspired by [Eats Well with Others](#))

1 pound carrots of several colors
2 tbsp olive oil
2 tbsp rose harissa
1 tbsp pomegranate molasses
1 tsp cumin seeds
1 tsp salt
lemon juice to taste
½ cup pomegranate seeds
fresh cilantro to decorate (optional)

Heat oven to 450F.

Peel the carrots and cut into batons. In a large bowl, mix together the olive oil, harissa, cumin, pomegranate molasses, and salt. Add the carrots to the bowl and toss well to combine. Spread on a parchment-lined baking sheet and roast for 20 minutes, or until starting to caramelize and become tender.

Remove from the oven, add some lemon juice and sprinkle with pomegranate seeds. Decorate with cilantro leaves, if so desired.