

# Grilled Carrots with Cumin-Serrano Yogurt

#cooking/recipe

#2020/February

#cooking/side dish#

#cooking/grill

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Grilled Carrots with Yogurt Recipe | Bon Appetit

## Ingredients

3 pounds carrots with tops, scrubbed, tops trimmed to 1 inch  
2 bunches spring onions or scallions, tops trimmed, halved lengthwise  
4 tablespoons olive oil, divided  
Kosher salt  
1 teaspoon cumin seeds  
1 serrano chile, finely chopped, plus more sliced for serving  
1 cup plain whole-milk Greek yogurt  
¼ cup fresh lime juice  
2 tablespoons chopped mint, plus leaves for serving

## Special Equipment

A spice mill or mortar and pestle

## Process

Prepare a grill for medium-low heat. Toss carrots and spring onions on a rimmed baking sheet with 2 Tbsp. oil; season with salt. Grill (covered if possible), turning often and moving to a cooler part of the grill if they are browning too quickly, until crisp-tender, 15–20 minutes.

Meanwhile, toast cumin in a dry small skillet over medium heat, tossing often, until slightly darkened and fragrant, about 2 minutes. Let cool; grind in spice mill or with mortar and pestle. Mix in a medium bowl with chopped serrano, yogurt, lime juice, chopped mint, and remaining 2 Tbsp. oil; season with salt.

Spoon yogurt onto a platter; arrange carrots and onions over. Top with mint leaves and sliced chile.

## Do Ahead:

Yogurt can be made 2 days ahead. Cover and chill.

## Nutrition

Servings: 8

Calories:

Fat:

Carbs:

Protein: