

# Pan Roasted Carrot & Hazelnut Salad

**Serves:** 4

**Preparation time:** 10 minutes

**Cooking time:** 20 minutes

## Ingredients

### Coles

3 Tbs Tahini

1 Tbs butter

1 Tbs honey

2 Tbs natural yoghurt

Salt and pepper

### Strawberry Point

1 bunch each of purple, yellow and orange carrots (peeled and sliced)

1 bunch of sage

200g hazelnuts chopped

100g currants

1 lemon juiced

## Method

Peel and boil the carrot until just tender in salted water. Drain and allow to dry off. In a fry pan, melt the butter add the sage leaves and fry. Add the carrot slices and pan fry until golden. Add the currants and finally the nuts. Season with salt and pepper.

Make a dressing by whisking thoroughly the Tahini, honey, lemon juice, and natural yoghurt.

Turn the carrots onto a platter. Dollop with the dressing as well as salt & pepper.



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