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# Grilled Carrots with Harissa Butter

*Jessica D'Ambrosio, Richmond Flores, Melissa Gaman, Khalil Hymore, Steve Jackson and Jackie Park  
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**1 1/2 pounds small carrots, peeled**  
**1 tablespoon olive oil**  
**pinch salt**  
**pinch pepper**  
**2 tablespoons butter, melted**  
**1 tablespoon harissa™**  
**2 teaspoons white wine vinegar**  
**1/2 teaspoon ground coriander**  
**pinch salt**  
**pinch pepper**  
**torn mint (for topping)**  
**flaky salt (for topping)**  
**lemon wedges (for serving)**

In a small bowl, toss the carrots with the olive oil, salt and pepper.

Grill, covered, over medium heat, turning, until tender, 12 to 15 minutes.

In a small bowl, mix the butter, harissa, vinegar, coriander, salt and pepper. Toss with the carrots. Top with mint and flaky salt.

Serve with lemon wedges.

## Side Dishes

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*Per Serving (excluding unknown items): 339 Calories; 37g Fat (94.8% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 240mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 7 1/2 Fat; 0 Other Carbohydrates.*