

Roasted Carrots with Indian Spices and Cashew Feta Dip

Yield: 2 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-sage-bread-recipe>

Ingredients:

- 12 carrots medium-sized
- 1 teaspoon coriander
- 1/2 teaspoon fenugreek seeds
- 1/2 teaspoon ground paprika
- 1/2 teaspoon Garam Masala
- 2 teaspoons honey
- 1 tablespoon olive oil
- 2 cloves garlic
- 6 leaves sage
- 2 teaspoons fresh ginger grinded
- salt
- black pepper
- 7 tablespoons cashew nuts
- 9/16 cup feta cheese or 40 grams, 1.5 oz coconut flakes
- 1 clove garlic
- 6 tablespoons Greek yoghurt or coconut milk
- salt
- black pepper