**Roasted Carrot Ginger Dip**

**Ingredients:**

1 ½ pounds carrots, peeled

Extra virgin olive oil, to coat

Salt and pepper, to taste

¼ tsp cumin

1 tsp garlic, minced

1 tsp ginger, grated

1 tsp honey

¼ tsp lemon zest

Pinch cinnamon

¼ lemon, juiced

¼ cup water

**Directions:**

Preheat oven to 400°F.

Chop the carrots and place on a baking sheet. Sprinkle with oil, salt, pepper, cumin, and garlic. Roast for 45 minutes to 1 hour, until soft.

Add the carrots to a food processor fitted with a steel blade. Add the rest of the ingredients except for the lemon and water. Process the mixture until it starts to come together. Slowly add lemon juice until mixture is smooth. Salt and pepper to taste.

Cover with olive oil before serving and to store.