

Plant-based hors d'oeuvres to impress your friends and family this Easter (and any other occasion!).  
Recipe from "The Superfun Times Vegan Holiday Cookbook" by Isa Chandra Moskowitz.

## INGREDIENTS

*makes ~30*

1 lb thick baby carrots  
olive oil  
salt  
1 1/2 tsp smoked paprika  
1 vegan puff pastry  
(I use Pepperidge Farm)  
1 Tbsp toasted sesame  
seeds  
Dijon mustard for serving

## DIRECTIONS

Preheat the oven to 450°F.

Toss the carrots with some olive oil and salt in a bowl. Place them in a single layer on the baking sheet. Cover the baking sheet with aluminum foil, and roast until tender, about 20 minutes.

Keep the oven on because you'll be using it again.

Put the roasted carrots back in the bowl and toss them with the smoked paprika.

Place the pastry sheet on a lightly floured cutting board and roll it out into a long rectangle. Cut the pastry into long, thin strips that are about 1 inch wide (a bit shorter than the length of your carrots).

Wrap each carrot in the puff pastry, seal the edge with a little water, and place it, seam side down, on the baking sheet.

Brush the tops of the piggies with water and gently press sesame seeds into the pastry.

Put them back into the oven until golden and puffy, 10 to 15 minutes.

Serve warm with mustard.