

## **Crispy Sesame Carrot Top Garnish**

5-8 stems of carrots tops, chopped finely  
1 cup of sesame seeds, toasted on the stove  
2 tablespoons of soy sauce

1. Grind or mash the toasted sesame seeds and mix in soy sauce.
2. Cook the carrot tops on a small pan with little oil or no oil and a dash of salt until slightly crispy.
3. Mix in the carrots with the toasted sesame/soy sauce mixture.

Eat it as a side with other sides and main dish. Excellent in creamy and hearty soups like split pea soup and potato leek soup.