

Moroccan Carrot Salad

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An easy and zesty salad inspired by the exotic flavors of Morocco, this crunchy carrot dish features delicate flavors of cinnamon and cumin along with crunch radishes and a zippy garlic based marinade. This flexible and delicious dish will quickly become a favorite!

Ingredients:

2 large carrots, cut into bite sized pieces
1/4 c. sliced black olives
6 radishes, sliced thinly
1 clove garlic, minced
1/4 tsp paprika
1/2 tsp ground cumin
1/8 tsp cayenne pepper
1/4 tsp cinnamon
1 tsp salt
1/4 c. parsley, chopped
juice of one lemon
1/4 c. olive oil

Directions:

1. Bring large pot of salted water to a rolling boil. Add carrots and cook until tender and easily pierced with a fork.
2. Drain carrots and rinse with cold water. Set aside to cool.
3. In large bowl combine olives and radishes. Add carrots.
4. In small bowl combine garlic, paprika, cumin, cayenne pepper, cinnamon, salt, lemon juice and olive oil. Whisk together to create marinade.
5. Pour marinade over carrot mixture and toss to coat evenly. Refrigerate 1 hour to marinate. Toss with parsley and serve.

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