



MOROCCAN CARROT SALAD

RECIPE ADAPTED FROM WWW.PANNINGTHEGLOBE.COM

SALAD

- 2 lb carrots, peeled and shredded in a food processor
- ½ bunch chopped flat leaf parsley. Can also use cilantro, basil, dill, or a mix of herbs.

DRESSING

- ¼ cup olive oil
- ½ cup lemon juice (about 1 ½ lemons)
- 2 garlic cloves, finely chopped
- 1 teaspoon ground cumin
- 1 teaspoon salt
- ⅛ teaspoon cayenne pepper

Put shredded carrots and chopped herbs in a large bowl.

To make the dressing, whisk lemon juice and spices. Keep whisking while slowly adding the olive oil to emulsify the ingredients.

Toss dressing with shredded carrots and parsley. Chill for an hour in the fridge and let flavors merge. Enjoy!

Note: This salad can be stored in an airtight container in the fridge for several days.

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Project made possible thanks to financial support from

