



Moroccan Carrot Salad

4 SERVINGS

1 pound carrots
1/4 cup lemon juice
1/4 cup orange juice
1/3 cup + 3 tablespoons olive oil
3 tablespoons fresh mint, chopped
1 tablespoon + 1 teaspoon Moroccan Spice (recipe follows)
4 handfuls of field greens
6 natural baby carrots, blanched
1 medium sweet onion, sliced
Thick-cut bacon bits, optional for garnish

Peel the carrots and cut them into fine julienne (a mandoline, if you have one, makes this job easy). Combine the lemon and orange juices, 1/3 cup olive oil, mint and 1 tablespoon Moroccan spice. Whisk to incorporate.

Toss the carrots and salad greens together with the dressing. Place on plates. Toss the blanched baby carrots in remaining olive oil and Moroccan spice. Place on the plate next to salad. Add sliced onions to top of salad and sprinkle with bacon bits, if desired.

Enjoy!

Moroccan Spice

1 teaspoon ground cumin
1 teaspoon ground ginger
1 teaspoon salt
3/4 teaspoon ground black pepper
1/2 teaspoon ground cinnamon
1/2 teaspoon ground coriander
1/2 teaspoon cayenne
1/2 teaspoon ground allspice
1/4 teaspoon ground cloves

Combine all ingredients well and store in a tightly sealed container.