

Taste Washington Day

September 25, 2013

Carrots



LOCAL * FRESH * DELICIOUS

Moroccan Carrot Salad

1 pound carrots, peeled and grated
½ Cup dried raisins or dried cherries
2 Tablespoons fresh orange juice
1 Teaspoon fresh orange zest

Ingredients:

1 Tablespoon brown sugar or honey
¼ Teaspoon salt
¼ Teaspoon cinnamon
2 Tablespoons vegetable oil (or olive oil)

Directions:

- Put the grated carrots and dried raisins or cherries in a large mixing bowl. Set aside.
- Add the orange juice and zest, brown sugar, salt, cinnamon and oil to a small mixing bowl and mix well with a whisk.
- Pour the citrus cinnamon dressing over the grated carrot mixture and mix until carrots are well coated with dressing.
- Serve chilled or at room temperature. Store leftovers in the refrigerator for up to 3 days.

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