MOROCCAN CARROT SALAD

INGREDIENTS

for dressing:
- 2 tablespoons raisins or currants
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ cup orange juice
- 2 tablespoons red wine vinegar
- 1 tablespoon plain yogurt
- 2 teaspoons honey
- ½ teaspoon salt
- ½ cup extra virgin olive oil

for salad:
- 2 pounds of carrots, peeled and shredded
- Handful of fresh cilantro, stemmed and roughly chopped
- Handful of raisins or dried currants

METHOD

Blend all dressing ingredients except olive oil in a food processor until they form a smooth paste. With the machine running, slowly drizzle in olive oil until combined. Pour dressing over shredded carrots, chopped cilantro, and raisins or currants and toss.