

# 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

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.