



Recipe from: [My Catholic Tradition](#)

### **Moroccan Carrot Salad**

SERVES FOUR TO SIX

3—4 carrots, thinly sliced

1/4 tsp ground cumin, or to taste

4 tbsp garlic-flavored oil and vinegar dressing

2 tbsp chopped fresh coriander (cilantro) leaves or a mixture of coriander and parsley

Cook the thinly sliced carrots by either steaming or boiling in lightly salted water until they are just tender but not soft.

Drain the carrots, leave for a few minutes to dry and cool.

Put into a mixing bowl.

Add the cumin, garlic dressing and herbs.

Season to taste and chill well before serving.

Check the seasoning just before serving.

Add more ground cumin, salt or black pepper, if needed.