

MOROCCAN CARROT AND ORANGE SALAD

Equipment needed –

Small knives chopping boards, grater, juicer, measuring spoons and a large bowl.

Ingredients from the Garden –

- 900 grams of carrots, grated
- 6 oranges, peeled and white pith removed, and cut into small segments
- 4 tablespoons of orange juice
- 2 tablespoons of lemon juice
- 2 handfuls of fresh mint leaves

Ingredients from the Pantry –

- 4 tablespoons of olive oil
- Salt and freshly ground pepper
- 1 teaspoon of ground cumin
- 1 teaspoon of ground cinnamon
- 2 teaspoons of icing sugar

What to do –

1. Juice the oranges and add 4 tablespoons of juice into a large bowl.
2. Juice the lemons and add 2 tablespoons of lemon juice into the large bowl.
3. Measure out the olive oil, cumin, cinnamon and icing sugar and add to the large bowl.
4. Season with salt and pepper and whisk to combine.
5. Peel and grate the carrots and place in the large bowl.
6. Peel and segment the oranges. Cut into smaller segments and add to the large bowl.
7. Cut the mint leaves using a cup and scissors and add to the large bowl.
8. Gently toss to combine. Divide the salad amongst 3 serving bowls and serve.

Serves –

- Serves 28