

# Moroccan Carrot Salad

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## Ingredients:

2 x large carrots, cut into wedges.  
1 handful, black olives.  
6 x radish, sliced thinly.  
1 x clove garlic, chopped.  
¼ teaspoon of paprika.  
½ teaspoon of ground cumin, or ½ teaspoon of cumin seeds.  
1 pinch cayenne pepper.  
1 pinch cinnamon.  
1 teaspoon salt.  
1 x parsley, sprigs, chopped.  
1 x fresh lemon, squeezed.  
¼ cup of oil, olive.

## Preparation:

Bring a pan of water to the boil.

Add the carrots and cook until tender and then rinse them with cold water.

Drain the carrots and mix with the olives and radishes.

Mix the rest of the ingredients, including the chopped parsley and garlic, to create a marinade.

Pour the marinade over the carrot, olives and radishes and serve.