

## MOROCCAN CARROT SALAD



### The Goodies List ☺

- |                                    |                               |
|------------------------------------|-------------------------------|
| 2 large carrots, peeled and grated | 1/4 cup sultanas              |
| 1/2 red capsicum, diced            | 2 cups coriander              |
| 1 red onion, diced                 | 1 beetroot, peeled and grated |
| 1/4 cup pistachios, whole          | handful sunflower seeds       |
| 1/4 cup almonds, roughly smashed   | handful of pepitas            |

### Dressing ☺

- |                                      |                           |
|--------------------------------------|---------------------------|
| 2 tablespoons extra virgin olive oil | 1/2 tsp ground cumin      |
| Juice and zest of one lime           | 1/4 tsp ground ginger     |
| 1 tblsp honey                        | sprinkle of chilli powder |
| 1/2 tsp ground cinnamon              | sea salt & pepper         |

### Always Bring Your Joy and Passion to Create ☺

Salad – Mix all the ingredients in one bowl.

Dressing – Mix all the ingredients in another bowl. Do a taste-test and customise to your own liking with sweetness and spices. To keep the salad fresh, I dress as I use it...Enjoy! Special Thanks to Michelle Steen for sharing this recipe☺

