



Spicecraft®

Moroccan Carrot Salad

Recipe from Spicecraft

Rock on with a fresh Moroccan Carrot Salad!

Prep time: 10-15 min

Cook time: 20-30 Min

Dietary: Vegetarian

Method

In a bowl add the Rockin' Moroccan Rub & 2 Tbsp of the olive oil to the carrots, mix well until the carrots are well coated in the Moroccan Rub.

Place carrots in a roasting dish & roast in the oven, shaking them once or twice during cooking until they get a little bit of colour on them, about 10 - 15 minutes. In the last 5 minutes of cooking add the almonds to the carrots so they too get a little bit of colour on them.

Once the carrots & almonds have some colour remove them from the oven.

Now add the Pimped Pepper and 1 more Tbsp of olive oil, mix.

Let the carrots cool down a wee bit, then add the feta, crumbling it between your fingers as you add it, now add the chopped mint, lemon juice & a little more more olive oil if you feel it needs it. Done.

Ingredients

1 kg carrots cut into rounds about 2 cm thick

2 Tbsp Spicecraft Rockin' Moroccan Rub

3 Tbsp olive oil

50 gm almonds

2 tsp Spicecraft Pimped Pepper

100 gm feta

Small handful fresh mint leaves, chopped

Juice of 1 lemon

Preheat oven at 200°C (390°F)



"Eat the Roasted Carrots as they are, straight out of the oven or turn them in to a yummy salad by following this recipe!"