

Moroccan Carrot Salad

Bialik College Kitchen Garden Program

Ingredients:

- 12 small carrots, peeled & quartered
- 1 tablespoon lemon zest
- 2 teaspoons paprika
- 2 teaspoons cinnamon
- 1 teaspoon cumin
- 2 tablespoons olive oil
- 1 clove garlic, crushed
- salt
- 1 tin 400g chickpeas, drained & rinsed
- 1/3 cup dates, halved and finely diced
- 1 tablespoon seeds, toasted
- 2 tablespoons parsley, chopped

Equipment:

- baking tray
- chopping board
- knife
- zester
- metric measuring spoons/cups
- frying pan

Method:

1. Preheat oven to 180C and line a tray with baking paper.
2. Place carrots, lemon zest in a bowl with the spices, olive oil , salt & garlic.
3. Mix well and spread out evenly on a baking tray and roast for 25-30 minutes.
4. Set aside to cool. When cool add the chickpeas.
5. Place on a platter and sprinkle with dates, toasted seeds and parsley.