KITCHEN CLASSROOM

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Moroccan Carrot Salad

Gather

2 lbs	Carrots
¾ Tsp	Harissa
½ Tsp	Coriander
2 Cloves	Garlic
½ Bunch	Parsley/Cilantro
4 Tbsp	Olive Oil
1 Rib	Celery
¾ Tsp	Cumin
½ Tsp	Smoked Paprika
1	Lemon
3 Tbsp	Sesame Seeds
2 Tsp	Honey(Optional)*

Prep

Peel and Slice carrots, ½" thick rounds
Thinly slice celery into crescents
Coarse chop parsley/cilantro or just pull leaves
Zest and Juice Lemon

Cook

1. Bring a large pot of salted water to a boil and add carrots, cook 15-20 min, until tender
2. While carrots cook, add sesame seeds to a dry skillet over medium low heat and toast until lightly browned, stirring often. Add 3 Tbsp of olive oil and allow to warm.
3. Add garlic, cook for 1 minute and turn off heat, stir in cumin, paprika, and coriander. Allow to cool for a few minutes then add in harissa, lemon zest, and 1-2 Tbsp of the lemon juice. Let sit until carrots are done.
4. Remove carrots from the pan with a slotted spoon or dump into a colander to drain.
5. Add carrots and celery to a mixing bowl and top with the dressing while carrots are still warm. Season with salt and pepper and toss to coat.
6. Let cool for a few minutes and then add the parsley/cilantro and toss to mix, check for seasoning, add more salt/pepper/lemon juice if desired and serve.

* Honey is optional, depending on the natural sweetness of the carrots.