

## MOROCCAN-STYLE CARROT SALAD

Recipe provided by America's Test Kitchen

*Serves 6*

### Ingredients:

- 1 pound carrots (about 6 medium), peeled and grated over
- 2 medium seedless oranges, peeled and segmented
- 3 tablespoons juice reserved
- 3 tablespoons minced fresh cilantro leaves
- ¼ cup extra-virgin olive oil
- 1 tablespoon juice from 1 lemon
- 1 teaspoon honey
- ¾ teaspoon ground cumin
- ½ teaspoon salt
- 1/8–1/4 teaspoon cayenne pepper (see note)
- 1/8 teaspoon ground cinnamon

### Directions:

Make sure to segment the oranges over a small bowl to catch their juices; you will need 3 tablespoons of juice. For more heat, use the higher amount of cayenne.

1. Toss the grated carrots, orange segments, and cilantro together in a large bowl. Whisk the reserved orange juice, oil, lemon juice, honey, cumin, salt, cayenne, and cinnamon together, then pour over the carrot mixture and toss to coat.
  
2. Let the salad sit until liquid starts to pool in the bottom of the bowl, about 3 minutes. Transfer the salad to a fine-mesh strainer set over a large bowl and let drain for 2 minutes. Transfer the salad to a serving bowl or platter, discard the strained juices, and serve. (The salad can be refrigerated in an airtight container for 2 days.)

### Suggested wine:

- 2006 Shiraz