

Moroccan carrot salad

Ingredients

2 Large carrots

2 Tablespoons orange juice

1 Tablespoon lemon juice

2 Tablespoons olive oil

½ Teaspoon cumin

½ Teaspoon ground cinnamon

1 Teaspoon icing sugar

2 Tablespoons mint

Salt and pepper

Mint leaves to garnish

METHOD

1. Juice the lemon and orange, and cross chop the mint.
2. Peel and cut the top and bottom off the carrots then spiralize them.
3. Combine the orange and lemon juice, olive oil, cumin, cinnamon and icing sugar in a bowl and whisk together. Season with salt and pepper.
4. Add the spiralized carrots to the orange mixture add the mint and toss through.
5. Garnish with the mint leaves.
6. Place in the fridge to marinate for 1-2 hours if possible.