

Carrot Salad

- 2 tablespoons extra virgin olive oil
- 1 orange worth of zest, 3 tablespoons orange juice
- 1 lemon worth of zest, 2 tablespoons lemon juice
- 1 tablespoon ground cumin
- salt
- pepper
- shredded fresh parsley to taste
- 1-1/2 pounds carrots, shredded

Make a dressing by whisking together all ingredients but the carrots.

Pour the dressing over the shredded carrots. Toss.

Preparation time: 10 minutes

– [Subscriptions \(1\)](#)

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