

# Moroccan Savory Raw Carrot Salad



## Ingredients:

1 lb. carrots, coarsely grated (about 4 cups)

$\frac{1}{4}$  cup olive oil

3-4 tablespoons fresh lemon juice

$\frac{1}{4}$  cup fresh parsley or cilantro, chopped

2-4 cloves garlic, minced

1 teaspoon ground cumin

1 teaspoon paprika

## Directions:

In a large bowl, mix together all the ingredients.

Cover and let marinate in the refrigerator for at least 2 hours, or up to 2 days to allow the flavors to permeate the carrots. Serve chilled or at room temperature.

**Yield:** 6 servings

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