

MOROCCAN CARROT SALAD

(adapted from many sources)

2 tablespoons lemon juice
1 tablespoon pomegranate molasses
½ teaspoon ground turmeric
1/8 tsp smoked paprika
Kosher salt
¼ cup extra-virgin olive oil
⅓ cup dried dates, thinly sliced
1 pound carrots, peeled and shredded
¾ cup slivered almonds, toasted
½ cup pitted green olives, chopped
½ cup pomegranate seeds

Prepare the dressing by mixing in a bowl the lemon juice, pomegranate molasses, turmeric, paprika and salt. Pour the olive oil whisking constantly. Add the chopped dates. Reserve while you process the carrots.

Shred the carrots in a food processor or grating by hand. Add the carrots and olives to the dressing/dates mixture, and mix well. Leave it to stand at room temperature for about 10 minutes. Add the toasted almonds, sprinkle the pomegranate seeds on top, adjust seasoning and serve.