

Moroccan Carrot & Chickpea Salad

Serves 6 (as side dish)

Ingredients:

For the Dressing

1/4 cup extra virgin olive oil
1 teaspoon lemon zest and 3 Tbsp. lemon juice, from one large lemon
1/4 cup freshly squeezed orange juice, from one large orange
1-1/2 Tablespoons honey
3/4 teaspoon salt
1 teaspoon ground cumin
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground coriander
1/4 teaspoon ground allspice
1/4 teaspoon cayenne pepper

For the Salad

1 pound carrots, peeled and coarsely grated
1/3 cup currants
1/2 cup slivered almonds, toasted (see note below)
1/2 cup chopped fresh mint or cilantro (or a combination), plus more for serving
1 (15-ounce) can chickpeas, rinsed and drained
2 Tablespoons finely minced shallots, from one large shallot
1 garlic clove, minced

Directions:

In a large bowl (large enough to mix the entire salad), whisk together all the ingredients for the dressing.

To the dressing, add all the ingredients for the salad and toss well. Cover with plastic wrap and refrigerate for at least 30 minutes or up to a few hours. Taste and adjust seasoning if necessary (you might need more salt, lemon or honey, depending on the sweetness of the carrots). Transfer to a serving dish and garnish with more fresh chopped herbs. Serve cold.

Note: To toast the almonds, preheat the oven to 350°F. Place the almonds on a foil-lined baking sheet for easy clean-up. Bake for about 5 minutes, until the almonds are golden.