



# MOROCCAN CARROT SALAD WITH CINNAMON

SERVINGS: 50 CALORIES: 67 KCAL

This Moroccan Carrot Salad is a simple and easy recipe that can be made in only a few minutes! This recipe uses a citrus cinnamon dressing that adds great flavor.

## INGREDIENTS

3 pounds 2 ounces Carrots, peeled and grated

8 ounces Raisins or dried cherries

### DRESSING:

3/8 cup Fresh Orange Juice

1/4 cup Fresh Lemon Juice

1 tablespoon 1 teaspoon Fresh Orange Zest

2 tablespoons Brown Sugar

1 teaspoon Salt

1 teaspoon Cinnamon, ground

1 cup Vegetable Oil (or Olive oil)

## INSTRUCTIONS

1. Combine grated carrots, dried raisins, or cherries in a large mixing bowl and set aside.
2. Combine orange juice, lemon juice, orange zest, brown sugar, salt and cinnamon in the bowl of a mixer. Mix on medium speed, using a wire whip, until well blended. Or, with a whisk, mix by hand in a mixing bowl.
3. Slowly add the olive oil while mixing; whisk until well combined.
4. Pour the citrus cinnamon dressing over the grated carrot mixture and mix until carrots are well coated with dressing.
5. Serve chilled.

## RECIPE NOTES

CCP: Hold at 41° F or below for cold service.

**Crediting: One serving provides 1/4 cup red/orange vegetable.**

## NUTRITION FACTS PER SERVING (0.25CUP)

Calories: 67 kcal | Saturated fat: 0.68 g | Sodium: 66.84 mg

*This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*