

Moroccan Carrot Salad

Ingredients

7 carrots
1 clove garlic
 $\frac{1}{4}$ tsp paprika
 $\frac{1}{2}$ tsp ground cumin
Pinch cayenne pepper
Pinch cinnamon
1 tsp salt
1 tsp parsley
1 lemon
 $\frac{1}{4}$ cup olive oil

Method

Wash, peel and chop carrots into 2cm batons.
Place in saucepan, boil for 5 minutes on stove.
Chop garlic finely.
Chop parsley.
Zest and juice the lemon.
Carefully measure spices.
Mix all ingredients in large bowl.
Drain carrots, add to spice mixture.
Place in serving bowls and *enjoy with your class mates.*