

Our State eats

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Marinated Carrot & Ginger Salad

Yield: 6 servings.

- 1 large clove garlic
- ½ cup fresh cilantro, plus more for garnish
- 2 tablespoons olive oil
- 2 tablespoons fresh lime juice
- 2 teaspoons fresh ginger, peeled
- 1 tablespoon ground cumin
- 1 tablespoon honey
- 6 large carrots (about 1 ½ pounds), peeled
- ½ cup golden raisins
- 3 tablespoons purple onion, diced
- Salt and pepper to taste
- Lime wedges (optional, for garnish)

In a food processor, combine garlic, cilantro, oil, lime juice, ginger, cumin, and honey. Process until well blended. Pour dressing into a small bowl and set aside.

Grate carrots with hand grater or shredding blade of food processor. Transfer carrots to a large bowl. Add raisins, onion, and dressing; toss to coat. Season salad to taste with salt and pepper. Marinate salad in refrigerator for 1 hour before serving.

Garnish with additional cilantro and lime wedges if desired.



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