



## Carrot Tabouleh

Camine Pappas / Serves 4 / January 2019

### INGREDIENTS:

- 4 large carrots
- ½ t coriander powder
- ¼+ t ground cumin
- ¼ t ground ginger
- 1 small clove of garlic
- 1 few slices of red onion, about 1-2 T
- 5-6 large mint leaves, torn
- 1-3 T light oil such as canola

### METHOD:

Cut carrots into 1 inch chunks. Rough chop garlic clove. Add coriander, cumin, ginger, red onion, and mint leaves. Drizzle with about 1 T oil and pulse until ground into small pieces about the size of cooked couscous. Add a bit more oil and about 2 T fresh squeezed lemon juice, and serve.

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