

# Moroccan Carrot Salad

Cook Temperature:

Cook Time:

Portion Size: ½ cup

Meal Pattern: ½ c orange vegetable

Ingredient	6 Servings	25 Servings	50 Servings	100 Servings	Directions
Carrots, shredded	3 cups	2 lbs 8 oz	5 lbs	10 lbs	<ol style="list-style-type: none"> <li>Place the walnuts on a baking sheet and bake in a 300°F oven for 6 – 10 minutes, or until lightly browned and toasted. Remove from oven and set aside to cool.</li> <li>Combine the grated carrots, toasted walnuts and dried currants, raisins, or cherries in a large mixing bowl. Set aside.</li> <li>Combine the orange juice, lemon juice, orange zest (if using), brown sugar, salt and cinnamon in a mixing bowl and whisk until blended.</li> <li>Slowly add the oil while whisking, continue to whisk until well combined.</li> <li>Pour the citrus cinnamon dressing over the grated carrot mixture and mix until carrots are well coated with dressing.</li> <li>Hold and Serve at 41°F or below.</li> </ol>
Walnuts, chopped, toasted (optional)	1/3 c	8 oz	1 lb	2 lbs	
Dried currants, raisins, or dried cherries	1/3 c	8 oz	1 lb	2 lbs	
Orange juice	2 Tbsp	3 oz (6 T)	6 oz (3/4 c)	12 oz (1 ¼ c)	
Lemon juice	1 Tbsp	2 oz	4 oz (1/2 c)	8 oz (1 c)	
Orange zest	¼ tsp	1 Tbsp	2 Tbsp	4 Tbsp	
Brown sugar	1 tsp	1/8 cup	¼ cup	½ cup	
Salt	1/8 tsp	½ tsp	1 tsp	2 tsp	
Cinnamon	1/8 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
Vegetable oil (or olive oil, or canola/olive oil blend)	1 Tbsp	4 oz (1/2 c)	8 oz (1 c)	16 oz (2 c)	