

Moroccan Carrot & Apple Salad

Servings: 100



Ingredients

- 64¾ cups (about 13 lbs) of grated carrots, peeled
- 13 large crispy apples, such as honey crisp, cut into strips
- 5½ cups of raisins
- 2½ cups of orange juice
- 3¼ cups of apple cider vinegar
- 8 cloves or 3 Tbsp of garlic, minced (or 1 Tbsp garlic powder)
- 1/3 cup of ginger, chopped (optional)
- 4 tsp of cumin
- 4 tsp of cinnamon
- 1½ cups of brown sugar
- 3¼ cups of vegetable oil
- 4 tsp of salt
- 1 Tbsp of pepper
- 8 cups of chopped fresh cilantro— include the stems because they are tender and have just as much flavor)

Directions

1. In a large bowl, combine carrots, apples, and raisins for the salad.
2. In a smaller bowl, combine ingredients for the dressing.
3. Add the dressing into the salad mixture, and season with salt and pepper. Add the chopped cilantro at the last minute.
4. Toss and serve.

Recipe courtesy of **Project Bread**