



Recipes

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Moroccan Spiced Carrot Dressing

Serves 4

Ingredients:

1/4 cup Orange Juice
1/4 cup Golden Raisins
2 1/4 cups Fresh Grated Carrots
2 Tbsp. Fresh Garlic , minced
1/3 cup Lemon Juice
1 Tbsp. Lemon Zest
3/4 tsp. Kosher Salt
3/4 tsp. Cumin
2 Tbsp. Fresh Cilantro , chopped
2 tsp. Fresh Mint
3/4 tsp. Chile Powder
2/3 cup Olive Oil

Directions:

1. Heat orange juice in a small saucepan and bring to a simmer. Add golden raisins and simmer for 2 minutes. Remove from heat to cool.
2. Place all ingredients in blender and puree until smooth and emulsified.
3. Place in storage container. Label, Date and Refrigerate.