



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.