

## Recipe - Tunisian Carrot Salad

### Ingredients:

- 1 ½ pounds carrots, cut in ¼ inch rounds
- pinch of salt
- 1 pack shelled edamame
- 3 TBS olive oil
- 1 ¼ tsp ground cumin
- 2 tsp cayenne pepper
- ½ cup water
- 3 TBS white wine vinegar
- 1/3 cup chopped fresh cilantro

### Directions:

Simmer carrots in boiling salted water until crisp tender, about 8 minutes.

Add edamame last 3 to 4 minutes. Drain well.

Saute cumin and cayenne in oil until aromatic, about 30 seconds.

Add vegetables and the water and vinegar. Simmer, stirring frequently, until liquid is absorbed, about 5 minutes.

Season with salt and pepper, cool and stir in cilantro.

Serves about 8.