

Carrot Salad with Harissa, Feta and Mint on Sasasunakku.com

I got this recipe from my mum ages ago and have made it ever since. She probably got it from Cuisine magazine, knowing her. It's pretty flexible, I'm sure it would be great with other herbs instead and it lasts a few days happily improving with age in the fridge.

500 grams grated carrots
4 tablespoons olive oil
2 crushed cloves of garlic
1 teaspoon each: caraway seeds, cumin seeds, paprika, harissa, sugar
30 ml (1/4 cup) lemon juice
1/4 cup of flat leaf parsley
15 leaves of mint
100 grams feta, cubed

Saute the garlic, caraway, cumin, paprika, harissa and sugar in the oil for a couple of minutes over medium heat until fragrant. remove from heat and add the lemon juice. Pour over the carrots and mix. Add the herbs and mix. Leave to infuse for an hour and add the feta before serving.