

SICILIAN CARROT SALAD





SICILIAN CARROT SALAD WITH PISTACHIOS AND GOLDEN RAISINS

Preparation time: 10 minutes

Cooking time: nil

Serves: 4

1kg carrots
1 cup pomegranate seeds
1 red onion, finely sliced
 $\frac{3}{4}$ cup golden raisins, chopped
 $\frac{1}{2}$ cup dried apricots, diced
 $\frac{1}{2}$ cup slivered pistachios

$\frac{1}{2}$ bunch mint leaves, torn
2 Tbsp extra virgin olive oil
2 Tbsp pickle juice
2 tsp Dijon mustard
sea salt flakes and freshly-ground
black pepper

1 Peel then grate the carrots coarsely. Mix with the pomegranate seeds, onion, raisins, apricots, pistachios and mint, then toss well.

2 Combine the oil, pickle juice and mustard in a bowl, whisk well, then season with salt and pepper. Drizzle over the salad.