



# FUSTINI'S<sup>®</sup>

## Curried Carrot Salad

### Ingredients

- 6-8 carrots
- 2 teaspoon [Fustini's Ginger Crush olive oil](#)
- 2 teaspoon curry powder
- 1 teaspoon cumin
- 1 teaspoon coriander
- 1 cup mint leaves
- 1 cup parsley leaves
- 1/3 cup red onion, shaved thin
- 2 tablespoons [Fustini's Blood Orange Olive Oil](#)
- 2 teaspoons [Fustini's 12 Year White Balsamic](#)
- 1 1/2 cups ricotta cheese
- 1 tablespoon [Fustini's Pyramid Flake salt](#)

### Directions

#### Step 1.

Peel and cut the carrots into ½ inch pieces, toss with the olive oil, spices, and some salt and roast in a 400-degree oven until tender, about 15 minutes.

#### Step 2.

Mix together herbs in a bowl with the red onion and toss with blood orange oil and 12 Year white balsamic. Season with Pyramid Flake salt.

#### Step 3.

When the carrots are finished, place equal amount of cheese in the bottom of 6 dishes, top with the carrots and herb salad.