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## Olive on Tap Hot Moroccan Carrots

INGREDIENTS: 3 tablespoons plus 1 teaspoon **Olive on Tap Garlic Olive Oil**, divided \* 2 pounds carrots, peeled and sliced into 1/3-inch slices (about 6 cups) \* 1 1/4 teaspoons salt \* 1 tablespoon chopped garlic \* 1 tablespoon ground cumin \* 2 teaspoons ground coriander \* 1 teaspoon Harissa Paste (*a blend of hot peppers, paprika, and other herbs and other spices such as caraway, mint and cumin*) \* 1/4 teaspoon ground turmeric  
3 tablespoons lemon juice \* 1/2 cup chopped curly parsley

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Heat oil in a large skillet over medium heat. Add carrots and salt, and cook stirring occasionally until the carrots are crisp-tender, 12 to 15 minutes. Push carrots to one side of the skillet, leaving an open area of the skillet. Tilt skillet until oil pools in open area of the skillet. Add garlic to the oil and allow garlic to sizzle in the oil until fragrant and starting to brown in spots, 30 seconds to 1 minute.

Stir into the carrots. Sprinkle cumin, coriander, harissa paste or cayenne and turmeric over the carrots, and stir to combine. Continue cooking, stirring constantly until the spices are fragrant, about 1 minute. Add lemon juice and cook, stirring constantly until the lemon is mostly evaporated. Remove from the heat and stir in parsley. Serve hot or warm.