

Roasted carrot, Medjool date & feta salad



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Preparation 20 mins | Cooking 25 mins | Serves 4

700g trimmed mixed carrots*, peeled
1 tsp ground cumin
1 tsp ground coriander
2 tbs olive oil
8 Medjool dates, halved lengthways and seeded
½ cup mint leaves
½ cup coriander leaves
100g Greek feta cheese, crumbled
½ pomegranate, seeds removed (optional)
¼ cup toasted mixed seeds
Lemon wedges, to serve

Tahini yoghurt dressing

1 tbs tahini
½ cup Greek-style natural yoghurt
½ tsp ground cumin
2 tbs lemon juice

**Use of mixture of Dutch carrots and heirloom purple and yellow carrots.
Halve any larger carrots lengthways.*

STEP 1 Line a large baking tray with baking paper. Combine cumin, coriander and oil in a jug. Mix to combine. Place carrots in a single layer on tray. Drizzle over cumin mixture, toss to coat. Roast, turning once, for 25-30 minutes until tender. Set aside to cool.

STEP 2 Meanwhile, make tahini yoghurt dressing by combining all ingredients in a bowl. Chill until ready to serve.

STEP 3 Arrange carrots, dates, mint and coriander on a serving tray. Sprinkle with feta, pomegranate (if using) and seeds. Season and serve with dressing.