



Minty, Lemony Rustic Vegetable Salad*

Yield: Approximately 6 Servings

- 1 each Bell Pepper, seeded, juienne
- 2 each Carrots, peeled, sliced ¼" on the diagonal
- 2 each Celery Ribs, sliced ¼" on the diagonal
- 1 each Persion Cucumbers, peeled, sliced ¼" on the diagonal
- 1 pint Cherry Tomatoes, halved
- 1 each Red Onion, julienne
- 2 each Jalapeno Chiles, seeded, minced
- 2 cloves, Fresh Garlic, minced
- 1 small bunch, Fresh Mint, roughly chopped
- 1 small bunch, Italian Flat Leaf Parsley roughly chopped
- 6 T Olive Oil
- 1 each Lemon, seeded, juiced
- Sea Salt and Freshly Cracked Black Pepper

Combine all of the vegetables and herbs. Drizzle with olive oil and lemon juice. Season with salt and pepper. Toss to combine and chill thoroughly before serving.

Spiced Orange Salad with Red Onions and Kalamata Olives*

Yield: Approximately 6 Servings

- 4 - 5 each Oranges, peeled with a knife - membrane removed, sliced ¼"
- 1 each Red Onion, Julienne or ¼" Rings
- 12 - 16 each, Kalamata Olives, Pitted
- ¼ Cup, Olive Oil
- 2 each Limes, seeded, juiced
- 1 tsp. Cumin Seeds, toasted
- ¾ tsp. Spanish Smoked Paprika
- 1 Cup, Fresh Cilantro, roughly chopped
- 1 Tbsp. Lime Zest

Arrange the orange slices on your serving platter. Top with the red onions and olives. Combine the olive oil and lime juice and season with salt to taste. Pour it over the orange slices, red onions and olives. Sprinkle with toasted cumin seeds and paprika. Garnish with chopped cilantro and lime zest.

**adapted from Tagine, Spicy Stews from Morocco
Ghillie Başan, Ryland Peters & Small Publishers, 2007, Hardcover*