

# CILANTRO CARROTS WITH CUMIN

## — ingredients —

2 pounds carrots, each cut into 2-inch-long pieces, then quartered lengthwise  
6 tablespoons water  
3 tablespoons fresh lemon juice  
3 tablespoons organic olive oil  
2 tablespoons ground cumin  
2 garlic cloves, pressed  
2 tablespoons minced fresh cilantro

## — preparation —

Combine carrots and 6 tablespoons water in large saucepan. Season with salt. Cover and boil until carrots are crisp-tender, about 7 minutes. Drain off any excess water. Transfer carrots to large shallow bowl. Mix in lemon juice, oil, cumin and garlic. Season with salt and pepper. Cool. Add cilantro. (Can be made 2 hours ahead. Let stand at cool room temperature.)

Serves 8.