**Spiced Carrot & Chickpea Salad**

* 4 Carrots, peel and slice
* 1 tin or 1 cup of soaked Chickpeas
* ½ cup Raisins (or sultanas)
* 2 Tbsp Pine nuts (or sunflower seeds)
* ¾ cup Feta, crumbled
* 2 Tbsp chopped parsley and mint
* ½ cup peas or podded broad beans

For the Dressing

* 1/2 cup olive oil
* 3 Tbsp fresh orange juice + 1/2 orange zest
* 3 Tbsp fresh lemon juice + 1/2 tsp zest
* 1 1/2 Tbsp [honey](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fpure-clover-honey-12oz-good-38-gather-8482%2F-%2FA-54436198%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Fpure-clover-honey-12oz-good-38-gather-8482%2F-%2FA-54436198%3Faflt%3Dplt#donotlink)
* 1 tsp [minced garlic](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fspice-world-minced-garlic-8oz%2F-%2FA-13556562%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Fspice-world-minced-garlic-8oz%2F-%2FA-13556562%3Faflt%3Dplt#donotlink)
* 1 tsp [ground cumin](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fground-cumin-0-9oz-good-38-gather-8482%2F-%2FA-77587093%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Fground-cumin-0-9oz-good-38-gather-8482%2F-%2FA-77587093%3Faflt%3Dplt#donotlink)
* 3/4 tsp [paprika](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fground-paprika-2-12oz-good-38-gather-8482%2F-%2FA-77587875%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Fground-paprika-2-12oz-good-38-gather-8482%2F-%2FA-77587875%3Faflt%3Dplt#donotlink)
* 1/2 tsp [ground cinnamon](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Fground-cinnamon-2-37oz-good-38-gather-8482%2F-%2FA-77586373%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Fground-cinnamon-2-37oz-good-38-gather-8482%2F-%2FA-77586373%3Faflt%3Dplt#donotlink)
* 1/2 tsp [ground ginger](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Forganic-ground-ginger-1-6oz-good-38-gather-8482%2F-%2FA-77616562%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Forganic-ground-ginger-1-6oz-good-38-gather-8482%2F-%2FA-77616562%3Faflt%3Dplt#donotlink)
* 1/2 tsp [ground coriander](https://goto.target.com/c/2773249/81938/2092?subid1=5ad9d62521520f50ab7dbd15&subid2=https%3A%2F%2Fwww.cookingclassy.com%2Fmoroccan-carrot-chick-pea-salad-feta-almonds%2F&sharedid=Cooking%20Classy&subid3=https%3A%2F%2Fwww.target.com%2Fp%2Forganic-ground-coriander-1-6oz-good-38-gather-8482%2F-%2FA-77616557%3Faflt%3Dplt&u=https%3A%2F%2Fwww.target.com%2Fp%2Forganic-ground-coriander-1-6oz-good-38-gather-8482%2F-%2FA-77616557%3Faflt%3Dplt#donotlink)
* 3/4 tsp Salt

For the dressing:

* In a mixing bowl whisk together olive oil, orange juice, orange zest, lemon juice, lemon zest, honey, garlic, cumin, paprika, cinnamon, ginger, and coriander. Season with salt to taste (about 3/4 tsp). Set aside.
* Bring a large pot of water to a rolling boil. Drop in carrots, set timer for 4 minutes then check one carrot to make sure it's tender crisp (a very light snap to it when you bite into it). If it's not just tender then cook another 1 minute or until just tender. Drain carrots then transfer to a salad bowl, immediately pour dressing over top and toss to evenly coat. Toss in chick peas and raisins. Chill 30 minutes (note that you can serve this warm the dressing just won't be as thick, plus the resting period allows time for flavours to meld).
* Remove from refrigerator (or chill up to 1 day) toss in pine nuts, about 2/3 of the feta, the parsley and mint. Sprinkle top with remaining 1/3 of the feta and serve.