



Khadija Pizza: Spicy Carrot Sandwiches



Ingredients:

1/2 kilo carrots, grated
3 garlic cloves, grated
4 Tbsp olive oil
2 small lemons, juiced
1 bunch of parsley, chopped
1 bunch of cilantro, chopped
2 tsp harissa
2 tsp thyme
2 tsp tumeric
2 tsp ginger
2 tsp paprika
2 tsp pepper
2 tsp ras el hanut
1 tsp salt
**you can add more or less of any of the spices
depending on your liking.

Method:

1. Add carrots, olive oil, garlic, lemon juice and spices to pan.
2. Mix and cook on medium/high heat for 5-10 minutes.
3. Spread spicy carrot spread in between fresh bread or pita, preferably warm.

**heat temperatures and times are not exact
considering differences in gas and electric
stoves

Best served warm. Enjoy!

**Please share your photos of your replicated dishes with us here:



Khadija's Kuzina



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