Spiced Carrot Salad

*Angelic Organics Kitchen*

2 cups diagonally sliced or julienned carrots  
3 tablespoons finely chopped fresh parsley  
2 tablespoons finely chopped fresh cilantro  
1 tablespoon finely chopped fresh mint  
2 tablespoons freshly squeezed lemon juice  
2 cloves garlic minced (about 1 teaspoon)  
½ teaspoon ground cumin  
½ teaspoon ground cinnamon  
½ teaspoon paprika  
1/8 teaspoon cayenne pepper  
1 teaspoon sugar  
1/3 cup olive oil  
Lemon slices

1. Bring a medium pot of water to a boil. Add the carrots; boil until barely tender and still brightly colored, 1 to 2 minutes.  
2. Drain the carrots and immediately run cold water over them to stop the cooking. Drain well.  
3. Transfer the carrots to a large salad bowl. Add the parsley, cilantro, and mint; toss to combine.  
4. Mix the lemon juice, garlic, cumin, cinnamon, paprika, and cayenne in a small bowl. Stir in the sugar. Slowly pour in the olive oil in a thin stream, whisking constantly, until the dressing is thick and no longer separates.  
5. Pour the dressing over the carrots and toss until well coated. Cover and refrigerate for at least 2 hours.  
6. Let the salad come to room temperature before serving. Top each serving with a lemon slice.

Serves 4 to 6