

Moroccan Carrot and Date Salad

The bright flavors of carrots matched with warm spices like cinnamon, cumin, coriander and paprika make a wonderful salad for any time of year. It's a perfect make-ahead dish to take to dinner parties, as the flavors are best if left to blend for an hour before serving.

Serves 4

- 1/2 cup pitted dates, chopped
- 2 tablespoons freshly squeezed lemon juice
- 4 tablespoons freshly squeezed orange juice
- 1 pound carrots, peeled and grated
- 1 clove garlic, finely chopped
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground sweet paprika
- 1/2 teaspoon sea salt
- 2 tablespoons extra virgin olive oil
- 2 tablespoons chopped mint
- 1 tablespoon chopped flat-leaf parsley

Put dates in a small bowl. Pour lemon and orange juice over dates and leave to soak for 15 minutes.

Drain dates, reserving juice mixture. Combine dates with carrots in a mixing bowl. Stir garlic, cinnamon, cumin, coriander, paprika and salt into reserved juice mixture. Gradually drizzle olive oil into juice-spice mixture, whisking constantly. Pour dressing over carrots and dates and stir well to coat. Stir in mint and parsley. Allow to sit an hour at room temperature before serving.

Oven-Roasted Kale

You'll be surprised how easy and tasty this kale preparation is. Andrea from Chapel Hill, North Carolina, sent us this recipe with a note: "It's the only recipe I've found where the kale is not masked by other flavors or cooking methods, and it's crunchy. That makes it fun to eat, plus it's delicious." We are in complete agreement; this recipe quickly became a test kitchen favorite.

Serves 4 as a side dish

- 2 bunches kale
- 2 tablespoons olive oil
- 2-3 large cloves garlic, minced
- Sea salt and freshly ground black pepper
- 1 tablespoon toasted sesame seeds

Preheat oven to 375°F. Rinse the kale. Remove and discard the thick ribs and roughly chop the leaves. Pat leaves dry. Toss with olive oil, garlic, salt and pepper in a large bowl. Spread on a large rimmed baking sheet. Kale does not need to be in a single layer, as it will shrink in volume as it cooks. Bake for 12 to 20 minutes, stirring every five minutes, depending on how crisp you like it. The leaves will be tender, crisp on the edges and slightly browned. Sprinkle with sesame seeds before serving.