

Moroccan Salat Zaytoon
(Olive and orange salad)

The recipe for this delicious and colorful black olive and orange salad is from Morocco. Try using Mediterranean black olives that have been marinated. To make this dish in the Saudi Arabian style, omit the cumin and cayenne pepper and add 2 small onions, olive oil, and lemon juice to taste.

Ingredients

1/2 cup black olives
4 large oranges
1/2 tsp. cumin
pinch cayenne pepper

Utensils

knife and cutting board
measuring cup
measuring spoons
small bowl
salad bowl
salad tongs

Pit and cut the olives in half. Peel the orange and cut into small thin rounds or into small pieces. Place the olives and oranges in the salad bowl and refrigerate for at least 1 hour. In a small bowl mix the cumin and cayenne pepper. The dish can be prepared up to this point in advance. Before serving, sprinkle the spice mixture on the salad and toss thoroughly. Serve chilled.