

Grated Carrot Salad

Prep time: 10 mins | Cook time: 0 mins

Servings: 6 | Yields: 6 cups

INGREDIENTS

6-7 large carrots, peeled and grated

1 bunch parsley or cilantro

½ cup olive oil

¼ cup cider vinegar

1 tbsp honey

2 tbsp Dijon mustard

¼ tsp salt

METHOD

1. Remove leaves from stems of your herbs and compost the stems. You can chop up the herbs if you like, but I prefer leaving them as whole leaves.
2. Mix together the grated carrots and the herbs in a large bowl. Combine all dressing ingredients in a small jar and shake vigorously to combine.
3. Taste dressing and add more vinegar or honey as needed.
4. Drizzle over salad and eat immediately.

