



Chilled Carrots with Tahini Ginger Dressing

From: Serious Eats

Ingredients

1 pound carrots, trimmed, scrubbed, and sliced lengthwise into 1/2-inch-thick spears (see note above)
2 tablespoons extra-virgin olive oil
1 tablespoon fresh juice from 1 lemon plus finely grated zest of 1/2 lemon
1 teaspoon grated peeled fresh ginger
2 teaspoons minced cilantro leaves and tender stems
2 teaspoons tahini
Kosher salt

Directions

1. Bring a pot of salted water to a boil and fill a large bowl with ice water. Add carrots and cook until tender-crisp, about 3 minutes. Immediately transfer to ice water bath to chill.
2. In a medium bowl, whisk together olive oil, lemon juice and zest, ginger, cilantro, and tahini. Season with salt.
3. Drain carrots, add to bowl with dressing and toss to coat. Serve.



Photograph: Vicky Wasik]

See more at: <http://www.seriousseats.com/recipes/2015/08/carrot-salad-tahini-ginger-recipe.html>