Our Community Garden



Recipe Collection

Simple Carrot Salad

You need

750g carrots

4 tbs vegetable oil

4 tbs white wine vinegar

1 tsp lemon juice

Optional

For texture you can add either

poppy seeds, sesame seeds or flaked almonds

grater

medium size bowl

To make

Top and tail the carrots, wash and peel and grate them.

Take your bowl and add the vegetable oil, white wine vinegar and lemon juice. Mix well.

Add the grated carrot and keep turning with a large spoon until the dressing covers all of the grated carrots.

Add seeds or flaked almonds, if you wish and adjust taste by adding a little extra lemon juice.

Should the salad mix be too dry, mix up extra dressing with oil and white wine vinegar in equal proportions.

Great as an accompaniment or to add to a burger or hot dog....

Bon Apétit

