



Rainbow Ribbon Carrot Salad

Crisp Carrot Strips with a Touch of Honey

7 to 8 fresh colored carrots with leaves, peeled
(Use white, yellow, purple, red or orange carrots)

1/4 cup olive oil

3 Tablespoons white wine vinegar

1 Tablespoon small separated carrot leaves

1 teaspoon honey

1/2 teaspoon Dijon mustard or honey mustard

1 clove garlic, minced

2 Tablespoons chopped chives

Garnish: Carrot leaves; chopped chives, chive flowers optional

Using a vegetable peeler, peel long ribbons of carrots into large bowl. If using for sandwiches, leave them longer. For a salad, cut with scissors into smaller strips as desired.

In a blender or small food processor, blend oil, vinegar, carrot leaves, honey, mustard, garlic, and chives until smooth. Before serving, drizzle over carrot strips. Toss to coat. Garnish with small carrot leaves, chopped chives and if available chive flowers.

Recipe Inspired by: Fresh Thyme Crave Fall 2017 magazine.

About the Recipe: Fresh young carrots ablaze in a rainbow of colors easily create an attractive salad to serve for lunch or dinner. Use fresh carrot leaves to flavor and garnish the finished salad. The longer carrot strips are perfect to add to sandwiches while a quick snip with scissors creates smaller ribbons for easier eating.