

# Carrot Salad

**Serves 4 as a side dish**

## Ingredients

**3-4 large carrots, peeled**

**2 tablespoons rice wine vinegar**

**½ cup avocado oil**

**Juice of one lime**

**2 tablespoons soy sauce**

**2 tablespoons honey**

**1 teaspoon sesame oil**

**1 clove garlic, minced or pressed**

**½ teaspoon freshly grated ginger**

**1-2 teaspoons sriracha for some heat, if desired**

**Kosher salt and pepper to taste**

**A handful of fresh parsley or cilantro, finely chopped for garnish**

**Toasted sesame seeds for garnish**



## Steps

- 1. Using a vegetable peeler, peel the carrots to create long, wide ribbons. Place in a medium-sized bowl. \*If you want, you can soak these in a bowl with ice water for a few hours. This helps the carrot ribbon to stay crisp. Drain the carrots well before adding the dressing.**
- 2. In a small blender or food processor combine the rice wine vinegar, avocado oil, lime juice, soy sauce, sesame oil, garlic, ginger and sriracha (if using). \*Alternatively, you can whisk these ingredients together in a small bowl or shake them together in a small jar.**
- 3. Pour the dressing over the carrots. Taste for seasoning. Remove to a serving bowl or plate and top with the chopped parsley or cilantro and toasted sesame seeds. Serve and enjoy!**