



FRENCH CARROT SALAD

20 MINUTES



6 SERVINGS

The food processor was the fastest and easiest way to shred carrots for this recipe. We also liked the meatier shreds it produces, though a box grater works fine, too. We

kept this salad simple, but versions with toasted nuts or chopped dried fruit also were delicious. No tarragon? Use 1½ teaspoons chopped fresh thyme instead.

Don't use old bagged carrots. This salad is all about the earthy, sweet carrot flavor.

INGREDIENTS

2	TABLESPOONS  <u>WHITE BALSAMIC VINEGAR</u>
2	TABLESPOONS CHOPPED FRESH TARRAGON
1	TABLESPOON MINCED SHALLOT
1	TEASPOON HONEY
½	TEASPOON CAYENNE PEPPER
	KOSHER SALT
¼	CUP  <u>EXTRA-VIRGIN OLIVE OIL</u>
1¼	POUNDS CARROTS, PEELED AND SHREDDED
1	CUP CHOPPED FRESH PARSLEY

DIRECTIONS

In a large bowl, whisk together the vinegar, tarragon, shallot, honey, cayenne and ½ teaspoon of salt. Let sit for 10 minutes.

Whisk in the oil until emulsified, then add the carrots and parsley. Stir until evenly coated. Season with salt and cayenne pepper. Serve or refrigerate for up to 24 hours.

