



## Carrot Salad

### Ingredients

7 large carrots  
6 tbsp lemon juice  
6 tbsp extra-virgin olive oil, or to taste  
sea salt, to taste  
freshly ground black pepper, to taste  
1/2 bunch Italian parsley  
1/2 bunch Chives

### Directions

1. Peel and then finely grate or shred the carrots, using a hand grater or machine with a fine attachment. The finer the strands, the more delicious the salad.
2. To make the vinaigrette, combine together all of the ingredients and either whisk to combine, or use a jar with a tight fitting lid and shake to combine.

Note: If you don't have fresh lemons, you can use rice or cider vinegar instead (or a combination of half lemon juice and half vinegar).

3. Roughly chop the parsley and the chives, add to the carrots, along with vinaigrette. Taste again for seasoning, adjusting the seasoning to your liking.

Make this salad one hour before serving for the flavors to mix.

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