

SAVEUR

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Grated Carrot Salad

SERVES 2

This is a French bistro classic—simple to prepare, and perfect as a light side dish.

1 tsp. dijon mustard

1 tbsp. lemon juice

5 tsp. peanut oil

5 medium carrots, peeled, trimmed and grated

Salt and freshly ground black pepper

1. Whisk together mustard, lemon juice, and peanut oil in a bowl. Add carrots, and salt and pepper to taste. Toss well.
2. Serve garnished with bibb lettuce, tomato wedges, and parsley.