Carrot and Parsley Salad

From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

3 ¹/₂ cups grated carrot
2 cups parsley – finely chopped
1 clove garlic – minced or pressed
3 Tbsp fresh lemon juice
¹/₄ cup vegetable oil
¹/₂ tsp salt
freshly ground black pepper to taste

- Toss all ingredients in serving bowl.
- Can be made ahead and refrigerated, covered, until serving time.
- It will keep for 2-3 days.
- Variation add 1 Tbsp chopped fresh mint or chives or 1 tsp cumin.



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