



Raw Carrot Salad

Serves 4-6

Ingredients

- 8 organic carrots, peeled, grated
- ½ cup fresh basil, chopped
- ¼ cup dried cranberries
- ¼ cup raw, unsalted walnuts, chopped
- 2 tbsp extra virgin olive oil
- 2 tbsp fresh lemon juice
- ¼ tsp sea salt

1. Add carrots, basil, cranberries, and walnuts in a large bowl.
2. In a separate bowl, combine olive oil, lemon juice, and sea salt. Whisk until emulsified.
3. Pour olive oil sauce over carrot mixture. Toss all ingredients to thoroughly combine before serving.

Brian's Tips

- Allow mixture to sit for approximately 10 minutes before serving to allow flavors to meld together.
- Replace walnuts with chopped raw, unsalted almonds.
- You may replace dried cranberries with dried cherries or raisins.
- Remember, if you have a gluten or wheat allergy; be sure that all canned and packaged products are manufactured in a gluten-free facility. Contact the manufacturer for this information.