



A Recipe from the

Courtesy of: The Crepes of Wrath

## Rainbow Carrot Salad

Prep time: 10 mins

Total time: 10 mins

Serves: 6 as a side

Sweet, refreshing, and crunchy raw carrot salad with spring garlic for your summer picnics and barbecues.

### Ingredients

5–6 carrots, peeled and thinly sliced

4–5 stalks spring garlic or large scallions, thinly sliced

3 tablespoons red wine vinegar

2 teaspoons sugar

¼ teaspoon kosher salt, plus more to taste

freshly ground black pepper, to taste

zest of ½ a lemon

### Instructions

Thinly slice your carrots and your spring garlic or scallions. Toss them together in a bowl, then in a smaller bowl, whisk together your red wine vinegar, sugar, salt, pepper, and lemon zest. Pour the mixture over the vegetables and toss to combine. Allow to sit in the refrigerator, covered or preferably, in an airtight container, for about an hour. Serve chilled or at room temperature, alone, with a protein, or on top of salad greens. This will keep well, and just start to taste better and better, for up to one week.

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