

# Asian-Inspired Rutabaga & Carrot Salad

*Serves 4 as a first course*

## Ingredients

- 1 small rutabaga
- 3 carrots
- 4 scallions trimmed and diagonally sliced
- 1/4 cup cilantro leaves
- 1/4 cup very thinly sliced red onion
- 1 tbsp creamy Dijon mustard
- 3 tbsp unsweetened rice vinegar
- 2 tbsp lime juice
- 2 tbsp olive oil
- Salt & pepper to taste

## Instructions

1. Trim and peel rutabaga. Cut in half and, with flat side down, cut each half vertically into 4 sections. With a vegetable peeler, make peels from each of the 8 sections of rutabaga and place in a bowl.
2. Using either a sharp knife or julienne peeler, julienne the carrots.
3. Place shaved rutabaga, carrots, scallions, cilantro and red onion in a bowl.
4. Combine rice vinegar, lime juice, mustard and olive oil, mixing well.  
Salt and pepper to taste.
5. Toss all ingredients together and adjust seasonings if necessary. Arrange on plates to serve.

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