

# Carrot & Beet Salad with Fresh Herbs

Serves 6

## Ingredients

- 1 lb organic carrots
- 1 lb organic beetroot
- 1 orange – zested and peeled. Segments cut free and set aside.
- 1 tsp. grated lemon peel
- 3 Tbs. Meyer lemon juice (or regular lemon juice)
- 1/4 cup walnut oil or good quality olive
- kosher salt & fresh ground pepper to taste
- 1/4 cup flat-leaf parsley leaves
- 1/4 cup dill fronds, plus extra for garnish

## Instructions

1. Using a mandoline or vegetable peeler, thinly slice the carrots, and then the beets. For the beets you will need to cut them in 1/8s to make them easy to use for peeler. You can use a julienne peeler to make a variation on the salad.
2. Whisk together orange zest, lemon zest, lemon juice, oil, salt and pepper to taste.
3. In a large bowl toss the beets with 1/3 of the juice and oil mixture. In a separate bowl toss the carrots with 1/3 of the juice and oil mixture, the orange sections and the herbs.
4. To assemble, place beets on the bottom of plate and top with the carrot-orange mixture. Drizzle extra juice and oil mixture over the top and garnish with dill fronds.

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