



FROM THE KITCHEN OF: JASON KENNEDY

SR. ACCOUNT EXECUTIVE - JSG JACKSONVILLE

# HOLIDAY CARROT SALAD

## INGREDIENTS

24 oz fresh baby carrots

2/3 cup dried apricots, coarsely chopped

4 limes, for zest/juice

4 tablespoons olive oil

4 tablespoons honey

1/2 teaspoon ground mustard

1/2 teaspoon crushed red pepper

1/2 teaspoon kosher salt

1/2 cup sliced green onions

"THE DAY IS COMING WHEN A SINGLE  
CARROT, FRESHLY OBSERVED, WILL  
SET OFF A REVOLUTION."

- PAUL CEZANNE

## INSTRUCTIONS

Bring 4 cups water to a boil for cooking carrots.

Cut larger carrots into thirds and small carrots in half.

Chop apricots.

Grate/zest lime peel (no white; 1 teaspoon);  
squeeze limes for juice (1/4 cup).

Place carrots in boiling water and cover; cook 6  
minutes (carrots will be al dente).

Meanwhile, combine in medium saucepan on  
medium-high: zest, juice, oil, honey, red pepper,  
mustard, and salt; simmer 2–3 minutes, stirring  
occasionally, or until sauce thickens slightly.

Drain carrots thoroughly.

Stir carrots, apricots, and onions into dressing;  
cook and stir 2–3 minutes or until evenly coated.

Salad may be served warm, at room  
temperature, or chilled.

