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.