

The New York Times

Dining & Wine: Recipes

Julienne Carrot Salad

TOTAL TIME About 20 minutes

INGREDIENTS

3/4 pound medium carrots

1 small shallot, finely diced

2 tablespoons lemon juice

1/2 teaspoon finely grated garlic

3 tablespoons extra virgin olive oil

Salt and pepper

2 tablespoons thinly sliced chives

PREPARATION

1. Peel carrots and cut into fine julienne. Place in a medium bowl.
2. Put shallot, lemon juice and garlic in a small bowl. Stir in olive oil and season with salt and pepper.
3. Lightly salt carrots, add vinaigrette and toss well. Let marinate for 5 to 10 minutes. Taste and adjust seasonings. Pile the carrots onto a serving platter and sprinkle with chives.

YIELD 4 servings