

Kohlrabi and Carrot Salad with Sweet Citrus Dressing

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citrus zester
chopping board and knife
citrus squeezer
measuring cups and spoons
lidded glass jar for dressing
coarse grater
large mixing bowl
salad servers
salad bowl for serving

Do this

with these **ingredients**

1. **Prepare** the **dressing** by adding to the jar

zest from 1 **orange**
zest from 1 **lime or lemon**
¼ cup **orange juice**
¼ cup **lime or lemon juice**
¼ cup **extra virgin olive oil**
¼ cup **raw honey or pure maple syrup**
½ tsp **pink or sea salt**

2. **Screw** the lid on tightly, **shake** to combine, then set aside.

3. **Prepare** the **salad** by adding to the large mixing bowl

450 g/1 lb **kohlrabi**, peeled and coarsely grated
450 g/1 lb **carrots**, peeled and coarsely grated
¼ cup sliced **green onions/scallions**
¼ cup chopped **fresh mint**
¼ cup chopped **fresh coriander/cilantro** (opt.)
¼ cup **currants** (optional)

4. **Toss** in enough dressing to suit your taste.

5. **Transfer** the salad to the serving bowl and store any remaining dressing in the refrigerator for up to a week.

