# Carrot Ribbon Salad II

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#### Servings: 10

6 tablespoons mayonnaise

- 2 teaspoons lemon peel, finely shredded
- 5 tablespoons fresh lemon juice
- 1 tablespoon sugar
- 1 teaspoon fine sea salt
- 3/4 teaspoon finely ground black pepper
- 3 pounds carrots
- 1/2 cup raisins
- 1 small bunch green onions, sliced

### **Preparation Time: 30 minutes**

For the dressing: In a large bowl, whisk together the mayonnaise, lemon peel, lemon juice, sugar, salt and pepper.

Using a vegetable peeler, shave the carrots into ribbons. Toss the carrots with the dresiing, raisins and green onions. Season with salt to taste. Let the salad stand for 10 minutes or until the carrots slightly wilt before serving.

Toss frequently when serving to distribute the dressing.

The salad can be covered and chilled up to four hours before serving. Toss well before serving.

Start to Finish Time: 40 minutes

Per Serving (excluding unknown items): 140 Calories; 7g Fat (42.9% calories from fat); 2g Protein; 20g Carbohydrate; 4g Dietary Fiber; 3mg Cholesterol; 91mg Sodium. Exchanges: 2 1/2 Vegetable; 1/2 Fruit; 1/2 Fat; 0 Other Carbohydrates.

#### Salads

#### Dar Carrina Mutritional Analysis

Calories (kcal):	140	Vitamin B6 (mg):	.2mg
% Calories from Fat:	42.9%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	52.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	7g	Folacin (mcg):	20mcg
Saturated Fat (g):	, •	Niacin (mg):	1mg
(6)	1g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	2g	(····9)·	59

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Polyunsaturated Fat (g):	4g	Alcohol (kcal):	0
Cholesterol (mg):	3mg	% Dafusa	በ በ%
Carbohydrate (g):	20g	Food Exchanges	_
Dietary Fiber (g): Protein (g):	4g 2g	Grain (Starch):	0
Sodium (mg): Potassium (mg):	91mg 463mg	Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat:	0 2 1/2
Calcium (mg):	40mg		1/2 0
Iron (mg): Zinc (mg):	1mg trace		1/2
Vitamin C (mg): Vitamin A (i.u.):	16mg 34129IU	Other Carbohydrates:	0
Vitamin A (r.e.):	3414RE		

## **Nutrition Facts**

Servings per Recipe: 10

Amount Per Serving	
Calories 140	Calories from Fat: 60
	% Daily Values*
Total Fat 7g	11%
Saturated Fat 1g	5%
Cholesterol 3mg	1%
Sodium 91mg	4%
<b>Total Carbohydrates</b> 20g	7%
Dietary Fiber 4g	16%
Protein 2g	
Vitamin A	683%
Vitamin C	26%
Calcium	4%
Iron	5%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.