

## Side Dish

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# Carrot Ribbon Salad

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**Servings: 12**

**Preparation Time: 20 minutes**

**Chill: 4 hours**

**1 package (10 oz) frozen peas**

**1 pound large carrots**

**1 cup (about 8) green onions, thinly sliced**

**1/2 cup honey**

**1/4 cup white wine vinegar**

**1/2 teaspoon salt**

**1/4 teaspoon ground black pepper**

In a medium saucepan, cook the peas in a small amount of boiling water for 2 to 3 minutes or just until crisp-tender. Drain and rinse with cold running water until cool.

Using a vegetable peeler, peel the carrots lengthwise into thin strips.

In a large bowl, combine the cooked peas, carrot strips and green onions.

In a small bowl, make the dressing by combining the honey, vinegar, salt and pepper.

Drizzle the dressing over the vegetables and toss gently to coat.

Cover and chill for 2 to 4 hours.

Serve with a slotted spoon.

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Per Serving (excluding unknown items): 63 Calories; trace Fat (1.1% calories from fat); 1g Protein; 16g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 108mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fat; 1 Other Carbohydrates.