

## **Sunshine Slaw**

Recipe 150 of 365

Made with grated raw carrots and golden beets, this little salad practically screams sunshine right from the bowl. Eat it as is, or pile it onto sandwiches or burgers as a condiment. It's also a great candidate if you're looking for a side dish you can make a day or two ahead of time.

If you're looking to save time, use pre-shredded carrots, and use a food processor fitted with the shredding disc to grate the beets.

TIME: 20 minutes

MAKES: 4 servings

1/2 pound golden beets (raw), peeled and grated

1/2 pound carrots, peeled and grated

1/4 cup finely chopped red onion

2 tablespoons chopped herbs, such as chives, parsley, cilantro, chervil, or basil

1 tablespoon lemon juice

1 tablespoon apple cider vinegar

1 tablespoon Dijon mustard

1/4 cup extra virgin olive oil

Salt and freshly ground pepper, to taste

Combine all the ingredients in a mixing bowl, and stir to blend. Keeps well in the refrigerator, covered, up to 3 days.