

Mexican Carrot Salad

Season: Spring

Serves: 40 tastes

Fresh from the garden: carrots, lime, herbs

Equipment:	Ingredients:
Chopping boards	4 cups grated carrot
Peelers	1/4 cup pickled Jalapeno peppers
Graters	4 tablespoons olive oil
Knives	2 tablespoons lime juice
Measuring cups and spoons	Handful of fresh coriander or chives
Large mixing bowl	Salt and pepper
Citrus juicer	
Spatula	
3 serving bowls	

What to do:

1. Peel and grate the carrots and add to the mixing bowl.
2. Finely chop Jalapeno peppers and add to bowl. Add olive oil, lime juice, chopped herbs and salt and pepper. Mix well and then taste to check seasoning and make any necessary adjustments.
3. Share between 3 serving bowls.