

MORTON & BASSETT SPICES®

Carrot Ribbon Salad



- 8-10 rainbow carrots
- 2 tablespoons sesame oil
- 3 tablespoons rice vinegar
- ½ teaspoon Morton & Bassett Chili Powder
- ½ teaspoon Morton & Bassett Garlic Powder
- ⅓ cup sliced green onions, for garnish
- 3-4 chopped mint leaves, for garnish
- 1 teaspoon Morton & Bassett Sesame Seeds
- ½ teaspoon Morton & Bassett Coarse Ground Black Pepper
- Flakey salt, to taste

Using a vegetable peeler, peel washed carrots lengthwise to create ribbons. In a small bowl, make your dressing: combine sesame oil, rice vinegar, M&B Chili Powder, and M&B Garlic Powder. Whisk well to combine. On a serving platter, lay out carrot ribbons. Get creative! Drizzle dressing over the carrots. Garnish with green onion, mint, M&B Sesame Seeds, M&B Pepper, and flakey salt.

Servings: 4 | Time: 15 minutes



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