

Choco Fever Dream

Carrot Salad Recipe With Raisins: Simple Pro-Approved Dish

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Salad** Course

Ingredients

Salad

- [ ] 400 g carrots, peeled and grated
- [ ] 75 g golden raisins
- [ ] 30 g fresh parsley, finely chopped (about 2 tbsp)
- [ ] 15 ml orange juice (1 tbsp)
- [ ] 15 ml olive oil (1 tbsp)
- [ ] 5 ml honey (1 tsp)
- [ ] 1/4 tsp sea salt
- [ ] 1 pinch freshly ground black pepper

Instructions

1. Place the grated carrots in a large mixing bowl.
2. Add the golden raisins and chopped parsley to the bowl.
3. In a small cup, whisk together orange juice, olive oil, honey, salt, and black pepper until the dressing emulsifies.
4. Pour the dressing over the carrot mixture.
5. Toss everything together for about 2 minutes, ensuring the carrots are evenly coated.
6. Let the salad rest for 5 minutes at room temperature to allow flavors to meld, then serve.

Nutrition per serving

130 kcal	3 g	24 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

For extra crunch, sprinkle 2 tbsp toasted slivered almonds just before serving. Substitute dried apricots for raisins for a tangier profile, keeping the same weight.