FRENCH CARROT SALAD

INGREDIENTS

- 4 carrots, shredded
- 2 tablespoons balsamic vinegar
- 2 tablespoons extra virgin olive oil
- 2 teaspoons Dijon mustard
- 2 garlic cloves, minced
- 1 teaspoon dried basil
- Salt and pepper to taste

METHOD

Put shredded carrots in a bowl, mix the rest of the ingredients in a small bowl and pour over carrots. Gently toss. Taste and adjust with salt, pepper and extra vinegar and oil, if needed. You can serve right away, or chill before serving. Beware that the carrots will start losing their crispness if you let it sit too long in the vinaigrette.