

Spring Carrot Salad

Carrot salad has always been a weeknight standard in the Hubele salad rotation. It's a quick prep when time is limited and because it only improves with an overnight in the fridge, it makes for a welcome lunch the following day. This Heidi Swanson version however takes carrot salad to the next level and is well deserving of a place in your next dinner party menu.

Ingredients

2 bunches carrots, preferably local rainbow variety

Extra virgin olive oil

Fine grain sea salt

1 green chile (serrano), deveined and minced

1 lemon, zest and juice

1 cup cilantro, chopped

1 cup green pumpkin seeds (pepitas), toasted

Instructions

Wash carrots and use a vegetable peeler to shave each carrot into wide ribbons.

Heat a bit of of olive oil in a skillet over medium-high heat.

Add a big pinch of salt and stir in the carrot ribbons.

Saute for only 20 seconds or so – just enough to take the raw edge and a bit of crunch off the carrots.

Quickly stir in the chiles and lemon zest.

Remove from heat and stir in the cilantro, a tablespoon or two of lemon juice and then most of the pepitas.

Taste adding more salt and/or lemon juice as needed.

Garnish with remaining pepitas.

Serves 3 hungry Hubeles or 4 dinner guests with normal appetites ☐

Adapted from Heidi Swanson, 101 Cookbooks.