

# Zesty carrot and walnut salad

with citrus dressing



Preparation time: 25 minutes

Cooking time: none

Serves 6

\*\* Easy

6 medium sized Tasmanian carrots

2 grapefruit

1 cup thinly sliced fennel

3 tablespoons picked dill fronds

1/2 cup coarsely chopped walnuts

1/3 cup fresh orange juice

2 tablespoons honey

Salt flakes and freshly ground white

pepper

Scrape carrots and using a vegetable peel make long strips lengthways.

Put into iced water: Slice the peel from the grapefruit and using a small sharp knife cut the flesh into segments.

Place in a bowl with fennel, dill and walnuts.

Drain carrots and add.

Whisk together orange juice, honey, salt and pepper. Pour over salad and toss.

To find out more about buying, storing and preparing your Tassie vegetables just visit [www.tasteisournature.com.au](http://www.tasteisournature.com.au)