

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## FRENCH CARROT SALAD

Recipe by Megan Dilley

### Ingredients:

- 1 tablespoon dijon mustard
- ¼ cup lemon juice
- 1 teaspoon honey
- ¼ cup olive oil
- ¼ cup vegetable oil, such as grapeseed or sunflower
- Kosher salt & black pepper
- 1 bunch large carrots, grated
- 1 tablespoon shallot, minced
- ¼ cup fresh parsley, chopped

### Directions:

Step 1: Start by making the dressing! In a medium bowl, combine the dijon, and lemon juice, honey, olive oil, vegetable oil, 1 teaspoon kosher salt, and a few grinds of black pepper. Whisk until emulsified.

Step 2: Add the grated carrots, minced shallot and chopped parsley to the bowl with the dressing, and toss to combine. Add salt and pepper to taste, and serve.



## Pair with Grant Grenache

Point phone camera at  
QR Code for more info.

