

## Carrot Raisin Salad

*Just Say Yes* to Fruits and Vegetables

*Carrot cake minus the cake equals a pretty healthy snack!*



[jsyfruitveggies.org](http://jsyfruitveggies.org)

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## Carrot Raisin Salad

Serves 5 • Serving: ½ cup



*Speaking of carrot cake, try adding some chopped pecans or walnuts!*

### Ingredients:

- 2 cups shredded carrots
- ½ cup raisins
- 1 tablespoon vegetable oil
- 2 tablespoons lemon juice
- 1 finely chopped garlic clove
- ¼ teaspoon cinnamon
- Salt and pepper, to taste

### Directions:

1. Place carrots and raisins in a large bowl.
2. Combine all other ingredients in a small bowl and mix well.
3. Pour the dressing over the carrots and raisins. Stir well.
4. Chill, serve, and enjoy!
5. Refrigerate leftovers.

This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP.

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