

Good Eats Recipes

Carrot Salad

What You Need:

3 medium carrots

1 small head romaine

3/4 cup GOOD EATS Herb Marinated Goat Cheese, crumbled—plus, 2 tablespoons of the olive oil

1/2 cup fresh dill

1/2 teaspoon salt

1/4 teaspoon pepper

Juice of one lemon

Directions:

Peel carrots, and cut them into 3-inch lengths. Using a mandoline or sturdy vegetable peeler, slice carrots into thin, translucent strips. Place strips in ice-water bath, and let stand until curly, about 20 minutes. Transfer carrots to a paper towel; blot dry. Discard any bruised romaine leaves, and slice head into 1/4-inch-wide pieces. Combine carrot strips, romaine, half of the cheese, dill, salt, and pepper in a large bowl. Drizzle lemon juice and olive oil over the salad, and toss to combine. Divide among four serving plates. Top with remaining feta cheese.