Carrot Confetti Salad
Makes 6 servings

Ingredients:
- 3 large carrots (2 cups grated)
- ¼ pound red cabbage (1 cup grated)
- 2 tablespoons vinegar
- 2 tablespoons vegetable oil
- ½ teaspoon sugar
- ½ teaspoon mustard
- ¼ teaspoon salt
- Dash of pepper

Directions:
1. Peel and grate carrots.
2. Wash and grate red cabbage.
3. In large bowl, combine carrots and cabbage.
4. In small bowl, combine vinegar, oil, sugar, mustard, salt and pepper to make dressing.
5. Mix dressing with carrots and cabbage.

Source: GET FRESH! Division of Nutritional Sciences, Cornell University and Cornell Cooperative Extension, 2001

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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