



## **FARMSTAND CARROT SLAW with CORIANDER**

**Serves 4**

The coriander and lemon flavors in the vinaigrette give this slaw a classic Middle Eastern flavor.

4 large carrots, shredded  
1 tablespoon white onion, grated  
 $\frac{3}{4}$  teaspoon crushed coriander seeds \*

$\frac{1}{4}$  cup freshly squeezed lemon juice  
 $\frac{1}{4}$  cup extra virgin olive oil  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  teaspoon sugar

In a medium size bowl, combine the carrots, onion and coriander. Set aside.

In a small bowl whisk together the lemon juice, olive oil, salt and sugar. Toss the vinaigrette with the carrots and serve.

Adapted from About.com Cooking

\* Items available at Chicago Downtown Farmstand

