**French Grated Carrot Salad**

This classic French salad is featured on crudités (raw vegetable salad) plates in bistros and cafés. It can be served as a main course salad or alongside grilled meats, fish, or chicken. The recipe can easily be doubled. Each batch is different so plan on seasoning the salad with additional lemon juice or salt, if desired.

Servings4 side salads, 3 main course salads

* 1 pound (450g) carrots, peeled
* 2 tablespoons extra-virgin olive oil
* 1 tablespoon freshly squeezed lemon juice, or more, to taste
* 1/2 teaspoon kosher or sea salt
* 1/2 teaspoon Dijon mustard
* 1/4 teaspoon honey or sugar
* 1 1/2 to 2 tablespoons finely chopped fresh herbs, such as parsley, tarragon, chives,or chervil

Grate the carrots in a rotary grater or box grater.

In a mixing bowl, stir together the olive oil, 1 tablespoon lemon juice, salt, mustard, and honey or sugar. Add the carrots and chopped herbs and toss thoroughly with the dressing.

Taste, and season with additional lemon juice, salt, or other ingredients.

**Notes**

**Serving and storage**: The salad is best served at room temperature. It can be made up to 24 hours in advance and refrigerated until ready to serve.

Source: davidlebovitz.com