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Lemony Carrot Salad With Dill

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- 2 tablespoon lemon juice
- 2 tablespoon oil, olive, extra virgin
- 1 clove(s) garlic, small, minced
- 1/4 teaspoon salt, or to taste
- pepper, black ground, freshly ground, to taste
- 4 large carrot(s), grated, (2 cups)
- 3 tablespoon dill weed, fresh, chopped
- 2 tablespoon scallion(s) (green onions), chopped

Preparation

Whisk lemon juice, oil, garlic, salt and pepper in a medium bowl. Add carrots, dill and scallions; toss to coat. Chill until serving time.

