

Shredded Beet and Carrot Salad



INGREDIENTS

Beets (as many as desired)
Carrots (as many as desired)
Organic Tamari
Organic Rice Wine Vinegar
Hot Sauce

Onion
Ginger
Garlic scape
Olive oil
Romaine

DIRECTIONS

1. Peel carrots and beets and shred them in a food processor.
2. Blend Tamari, rice wine vinegar, and a hefty dash of hot sauce together with some onion, ginger, and a garlic scape (taste for balance).
3. Toss shredded veggies in with mixture. Drizzle with a little olive oil (to taste).
4. Dress up the salad by serving it on a bed of torn romaine and drizzle with dressing for an extra boost of flavor.



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