

Raw Carrot Salad with Green Beans and Ginger Lime Dressing

4 carrots
2 green onions
2 handfuls of green beans
Handful fresh chopped cilantro
2 Tbs Black Sesame Seeds

Dressing

1 Tbs grated and chopped fresh ginger
Juice of 2 limes
1 tsp honey
Pinch of chili flakes
Season with salt and pepper.

Peel and slice the carrots into thin sticks and place in a bowl. Chop the green onion and cilantro and add to the bowl with the sesame seeds. Cook the green beans in a pan of boiling water for 5-7 minutes. Drain and rinse with cold water and add to the salad and mix everything together.

Make the dressing by combining all the ingredients in a bowl. Pour the dressing over the salad and serve!

Adapted from leanlivinggirl.com