

#EATBETTER

# NOT YOUR GRANDMA'S CARROT SALAD

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# **TIPS**

Stored in fridge, carrots will last 4 to 5 weeks. You can tell they are going bad if they are shriveled up, mushy, or soft.

Slice some apples and dip them in 1 cup water and 1 tablespoon lemon juice mixture to keep them fresh for snack time later!



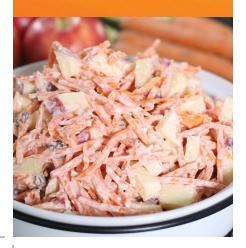
Want to see the finished product? Scan the code to see how it's done.



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SERVES 4



### **INGREDIENTS**

6 carrots, shredded 2 apples, diced

1/3 cup raisins

6 ounces plain yogurt

### **DIRECTIONS**

- 1. Combine all ingredients in medium bowl.
- 2. Chill and serve.