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ALABAMA**

**#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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# NOT YOUR GRANDMA'S CARROT SALAD

SERVES 4



## INGREDIENTS

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6 carrots, shredded  
2 apples, diced  
1/3 cup raisins  
6 ounces plain yogurt

## DIRECTIONS

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

| Side Dish |