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bombay carrot salad with cashews and raisins

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Bombay Carrot Salad with cashews and raisins, tossed in a fragrant Indian Curry dressing. Healthy and vegan, this recipe is so EASY to make and can be made-ahead. #carrotsalad #carrotslaw #vegancarrotsalad #healthycarrotsalad

Author: Sylvia Fountaine

Prep Time: 15

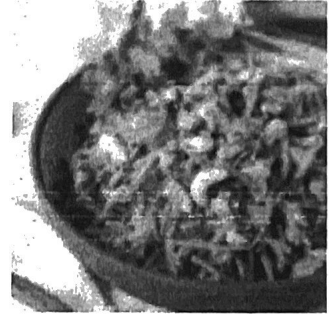
Total Time: 15

Yield: 4-5 cups

Category: Salad, vegan, Make-ahead, gluten free

Method: Tossed

Cuisine: Indian



ingredients

SCALE

- 10–12 ounces carrots, grated or matchstick (about 4- 5 cups, feel free to use store-bought matchsticks)
- 1 tablespoon lime or orange zest (or some of both)
- 1 garlic clove, finely minced (use a garlic press)
- 1 teaspoon fresh ginger, finely minced (or use ginger paste)
- ⅓ cup raisins (golden or regular)
- ½ cup toasted cashews (or slivered almonds)
- 3 scallions
- ½ cup cilantro or italian parsley, chopped
- ¼ cup olive oil
- 3 tablespoon fresh lime juice (or sub apple cider vinegar)
- 2 tablespoons honey or agave or alternative sweetener
- ½ teaspoon salt
- pepper to taste
- ½ teaspoon ground turmeric (or use 1–2 teaspoons fresh grated)
- 1 teaspoon yellow curry powder
- ¼ teaspoon cayenne (optional, and/ or more to taste)

instructions

Place all ingredients in a bowl and toss well. Taste. Adjust salt, acid and sweetness to taste.