

RAINBOW SPRING SALAD

Adapted from Bon Appétit



INGREDIENTS

1 lb carrots (about 4 large carrots)
½ cup mixed microgreens*
1 lemon, halved
3 oz. Piave cheese or Parmesan, divided
½ cup basil leaves, torn if large
2 tbsp extra virgin olive oil, plus more
for drizzling
Flaky sea salt
Freshly ground black pepper

*For the best multicolor effect, look for microgreens of both the green and purple varieties!

INSTRUCTIONS

1. Peel carrot and slice into long thin ribbons using mandoline or vegetable peeler. Place in a large bowl.
2. Season well with kosher salt and rub into carrots with your hands to work salt into flesh. Squeeze lemon halves to get 3 Tbsp. juice; save one half for zesting later. Add lemon juice to bowl and finely grate half of cheese over radishes; toss well to coat.
3. Add to bowl with microgreens and toss to incorporate.
4. Using a fork, crumble remaining cheese into bowl. Add basil and 2 Tbsp. oil and toss again. Taste and season with more kosher salt if needed.
5. Transfer salad to a platter. Drizzle with more oil, sprinkle with sea salt and pepper, and finely grate zest from reserved lemon over.

