



Carrot Raisin Orange Salad

Ingredients:

3 carrots
1 orange
1/2 cup raisins
1/3 cup yogurt
6 cups romaine lettuce

Equipment:

Cutting Board Knife Grater Measuring cups

Number of Servings: 6 Prep Time: 15 minutes Total Time: 1 hour

Directions

- 1. Wash carrots. Use a grater to shred carrots into small pieces, add to medium bowl.
- 2. Wash orange. Cut off both ends of orange, and set upright on cutting board. Peel the orange and remove as much of the outer membrane. Stand orange on cutting board and run knife along section membranes to remove meat of orange. Place in bowl, making sure to remove any membrane that may have accidently gotten into bowl. The center of the orange and section skin will be left. Throw away.
- 3. Pour raisins in 1/2 cup measuring cup, and add to bowl.
- 4. Put yogurt in 1/3 cup measuring cup and add to bowl. Refrigerate for at least 1/2 hour.
- 5. Wash lettuce leaves and tear into bite size pieces. Spread in an even layer on a plate. Spoon carrot mixture on top and serve.

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Nutrition Facts Serving Size: 1 1/2 cups Servings: 6			
Amount Per Serving			
Calories 191		Calories from Fat 9	
		%Daily \	/alue*
Total Fat 1	g		2%
Saturated	l Fat 0g		0%
Cholestero	I 2mg		1%
Sodium 26		1%	
Total Carbohydrate 18g			6%
Dietary Fiber 3g			12%
Protein 5g			10%
Vitamin A	211%	Vitamin C	48%
Iron	6%	Calcium	7%

"Percent Daily Values are based on a 2,000 calorie diet.

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