

Roots of Goodness



Serves 4 **Prep 20 mins**

No cook

Easy

Ingredients

1 carrot, peeled and grated or shredded
125g celeriac, peeled and grated or shredded
75g swede, peeled and grated or shredded
1/2 parsnip, peeled and grated or shredded
1 tsp honey
1 tbsp rice, white or red wine vinegar
1 tsp mustard
2 tbsp chopped parsley

1. Mix the carrot, celeriac, swede and parsnip in a mixing bowl
2. To make the dressing, whisk together the honey, vinegar, mustard and parsley in a small bowl.
3. Pour the honey dressing over the salad and mix well. Serve immediately or cover and chill in the fridge until time to serve.