Asian Turnip, Apple and Carrot Salad

Ingredients
2 medium carrots, grated
1 turnip, grated
1 apple, grated
3 tbsp lime juice
2 tsp oil
1 tsp sesame seed oil
1 tsp honey (optional)
1/4 cup fresh cilantro, finely chopped
Salt & pepper to taste
Black or white sesame seeds, for garnish (optional)

Directions
1. In a large bowl, combine the lime juice, oil, sesame oil, honey (if using) and whisk together to make the vinaigrette.
2. Add the grated carrots, apple and turnip to bowl and toss to coat. Season with salt & pepper to taste.
3. Cover and marinate for about 1-2 hours.
4. Sprinkle with cilantro and sesame seeds prior to serving.

Substitutions & Serving Suggestions:
• Serve with crispy won ton chips or chopped nuts.
• Turnip can be substituted with 2 cups chopped cabbage.
• Apple can be substituted with pear.

Servings: 4
Prep Time: 15 minutes
Rest Time: 1 hour
Total Time: 1 hour 15 minutes