

Korean Carrot Salad Recipe

Crispy Korean Carrot Salad Recipe. Great make ahead recipe.

Prep Time: 10 minutes **Cook Time:** 5 minutes **Total Time:** 15 minutes

Servings: 6 servings

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INGREDIENTS

- 8 large carrots, julienned
- 1 large onion, finely chopped
- 1/3 cup oil (olive oil or canola)
- 6 garlic cloves, minced
- ½ tsp ground paprika
- ¼ tsp chili powder
- 1 Tbsp granulated sugar
- 1 tsp salt, divided
- 1 Tbsp distilled-white vinegar
- ¼ tsp ground black pepper
- ½ tsp ground coriander
- 1//4 cup fresh herbs (coriander or parsley), finely chopped

INSTRUCTIONS

1. Peel and Julienne the carrots. In a large bowl, combine carrots and ½ tsp salt. Set aside.
2. Finely chop the onion. In a skillet, heat oil. Once hot, sauté the onions until completely cooked and tender. Remove skillet from heat and mix in minced garlic.
3. Once the onions are cooled, add in the pepper, remaining salt, paprika, chili powder, sugar, vinegar, and coriander. Mix well.
4. Pour everything over the carrots and toss until completely combined. Refrigerate covered at least 2 hours.
5. Add fresh herbs and serve.
6. Enjoy, friends.

NOTES

Add additional salt if desired.