

*Carrboro*  
**FARMERS' MARKET**  
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Recipe of the Week  
March 1, 2008

**Quick Spinach Salad with Carrot Ginger Dressing**

Recipe provided by Market Customer: Ben Horner

1 bag of spinach  
1 medium beet  
1 medium turnip

Dressing:

1 large carrot  
1 tablespoon of freshly grated ginger  
½ tablespoon soy sauce  
1 tablespoon of rice vinegar  
2 tablespoons of sesame oil

Wash spinach thoroughly and trim off unnecessary stems. Place spinach in large salad bowl. Peel the beet and grate ovetop the spinach. Peel and thinly slice the turnip and add to the spinach salad. Set aside.

Dressing: Peel and roughly chop the carrot so that it can fit into a food processor. Peel and grate the ginger. Place all dressing ingredients into a food processor. Liquify. Serve ovetop the salad.

\*\* The dressing is best if made atleast an hour in advance. The longer it sits, the more flavorful it is.

Total cooking time: 10 minutes

*\*Available at Market*

