

Cornell University Cooperative Extension New York City

## **Carrot Raisin Salad**

## **Ingredients:**

- 6 medium carrots
- <sup>3</sup>⁄<sub>4</sub> cup raisins
- 2 tablespoons plain low-fat yogurt (or light mayonnaise)
- 1 tablespoon orange juice

## **Directions:**

- 1. Rinse and scrub carrots with a vegetable brush. Shred carrots using a grater.
- 2. In a large bowl, mix all ingredients together well.
- 3. Chill and serve.

Yields about 6 servings

Nutrition Facts	
Serving Size: 1/2 cup (87g)	
Servings Per Recipe: 6	
Amount Per Serving	
Calories 80 Calo	ries from Fat 5
% Daily Value *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 50mg	2%
Total Carbohydrate 21g	7%
Dietary Fiber 2g	8%
Sugars 14g	
Protein 1g	
Vitamin A 200%	Vitamin C 8%
Calcium 4%	Iron 2%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	2000 2,500   65g 80g   20g 25g   300mg 300mg   2,400mg 2,400mg   300g 375g   25g 30g
6.25% calories from fat	

## Source: Cornell University Cooperative Extension in New York City



Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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This material was funded by USDA's Food Stamp Program and Expanded Food and Nutrition Education Program.



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