



SEAWEED CARROT SALAD

Calories:62

Carb:9.7g

Fat:2.3g

Protein:1.2g

Servings:2

Prep time:10 mins

Cook time:0 mins

Category: Salad

INGREDIENTS

- 1 stalk spring onion
- ¼ cup olives
- 1 medium carrot
- 1 medium tomato
- 1 medium cucumber
- 1 tsp agave syrup
- ½ medium onion
- 1 tsp sesame seeds
- Some fresh cilantro
- 1 lime juice
- Salt and pepper to taste

DIRECTIONS

- 1. Cut the spring onion into lengthwise. Cut the onion into rings.*
- 2. Cut the carrot into matchstick. Slice the cucumber.*
- 3. Mix lime juice, agave syrup, salt and pepper.*
- 4. Put all the salad ingredients in a mixing bowl, pour over the lime juice dressing.*
- 5. Sprinkle over sesame seeds, toss to combine well.*