

Ginger Glazed Grilled Carrot Salad

- 1 pound carrots, halved lengthwise and cut into 2-3" pieces
- 1 clove garlic, minced
- 1 tablespoon grated fresh ginger root
- 2 tablespoons brown sugar
- Juice of 1/2 lime
- 1 tablespoon olive oil
- Salt and pepper
- 6 cups leaf lettuce, butter head lettuce and/or pea shoots
- 3 green onions, sliced
- 1/3 cup peanuts
- 1/4 cup roughly chopped fresh cilantro

Blanch carrots in boiling water for 2-3 minutes, then plunge into cold water to stop cooking, drain and cool. In a medium bowl, whisk together garlic, ginger, brown sugar, lime juice, olive oil. Season with salt and pepper. Place in zip top bag with carrots and marinate overnight in the refrigerator. Grill carrots over high heat for 3-5 minutes, turn and then grill another 2-4 minutes until lightly charred on both sides. Let cool a few minutes and cut into bite sized pieces. Meanwhile, boil marinade in a small pan for a couple of minutes. Let cool. Toss greens and onions with just enough of the reduced marinade to lightly coat. Place on salad plates and top with carrots. Sprinkle with peanuts and cilantro.