

## **Root Vegetable Slaw**

**-contributed by Meiganne Serrano**

### **Ingredients**

- 1 teaspoon Dijon mustard
- 1 teaspoon kosher salt
- 1 teaspoon sugar
- 1/4 cup rice wine vinegar
- 1 cup chopped parsley
- 2/3 cup extra virgin olive oil
- 2 large carrots, peeled
- 2 medium parsnips, peeled
- 1 small celery root, peeled

1. Whisk together mustard, salt, sugar, rice wine vinegar, parsley and olive oil to form a vinaigrette.
2. Shred vegetables on a box grater or using the grate attachment on a food processor.
3. Toss shredded vegetables with vinaigrette. Let stand in fridge for at least 30 minutes before serving to allow flavors to develop.