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## Carrot and Orange Salad

Prep Time: 10 minutes

Cook Time: 30-60 minutes

Cost per serving: \$0.12

### What you need:

#### Utensils:

- Knife & cutting board
- Grater
- Measuring spoons
- Mixing bowl
- Mixing spoon

#### Ingredients:

- 2 oranges
- 2 carrots
- 1½ tablespoons sugar
- ½ teaspoon cinnamon
- 2 tablespoons orange juice

#### What to do:

1. Wash your hands and clean your cooking area.
2. Wash, peel, and chop the oranges.
3. Wash, peel, and grate the carrots.
4. Combine all ingredients and mix well.
5. Chill for 30 minutes to 1 hour before serving.
6. Cover and store all leftovers in the refrigerator.

### Nutrition Facts

Serving Size 1/4 cup  
Servings Per Container 8

Amount Per Serving	
Calories 25	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 1g	4%
Sugars 5g	
Protein 0g	
Vitamin A 50%	Vitamin C 25%
Calcium 2%	Iron 0%