



MABS' CARROT SALAD

- 4 cups shredded (or be cool and use your spiralizer) carrots
- 20 oz can crushed pineapple
- 3/4 cup dried cherries or cranberries
- 1/2 cup toasted, lightly salted pecan pieces
- 2/3 Hellman's (or Duke's) mayonnaise
- 3 TB **MABS' ATOMIC MUSTARD**
- 1 TB lemon juice
- 2 tsp honey
- 1/2 tsp salt

Place first four ingredients in large bowl.
Whisk mayonnaise through salt in separate dish, pour over top and combine well.
Refrigerate at least 3 hours before serving.