

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



RADISH SALAD

Inspired by *The Forest Feast Cookbook* by Erin Gleeson
Yield: 2 servings

Ingredients

- 3 large radishes, thinly sliced (use watermelon radishes when available)
- 2 oranges, peeled and cut into bite-sized pieces
- ½ red onion, peeled and sliced into thin rings
- 2 sprigs mint
- 2 scallions, chopped
- ½ Tablespoon extra virgin olive oil*
- Coarse sea salt*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

Using a mandolin, thinly slice the radishes and onion. In a large bowl, mix the radishes, onion and oranges. Remove the mint leaves from the stem and cut into ribbons. Add the mint and scallions to the large bowl. Drizzle the olive oil and add sea salt to taste. Serve chilled.

Sponsors



In affiliation with

