

# NYBG

## EDIBLE ACADEMY SUMMER SOLSTICE WEEKEND



### FIESTA PICA DE GALLO

Prepared for the Edible Academy Solstice Weekend by  
Chef Carolina Saavedra of La Morada, Bronx  
Yield: 7.5 cups

#### Ingredients

- 2 lbs of beets
- 2 lbs of carrots
- 2 lbs of radishes
- 2 lbs of cucumbers
- 2 lbs of kohlrabi
- 3 x 15.75 ounce bags (party size) organic corn chips
- 4 lemons or 4 limes or 12oz of apple cider vinegar
- 8 oz brown sugar or 8 oz agave or 8 oz honey
- Salt, to taste
- Pepper, to taste

#### Instructions

Peel the beets, carrots and kohlrabi. Wash and pat dry beets, carrots, radish, cucumbers, and kohlrabi.

Finely chop as small as possible beets, carrots, radish, cucumbers, and kohlrabi. In a large mixing bowl, place all chopped ingredients. Season chopped ingredients with salt, pepper, sweetener, and acid of choice. Serve and enjoy!