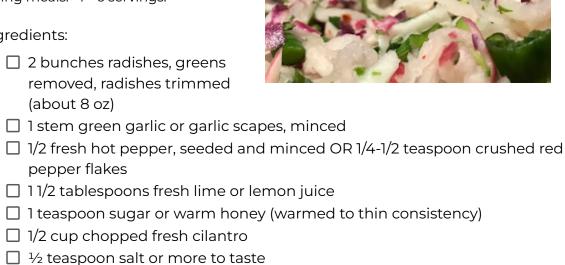


# Thai Radish Salad

## My favorite way to use radishes

A quick and novel salad to add to your spring meals. 4 - 6 servings.

### Ingredients:



#### Note:

- I like to add green onion, sliced thin
- Add toasted sesame oil for more Thai flavors, 1 2 teaspoons

☐ 2 tablespoons finely chopped dry-roasted peanuts, for garnish

#### Instructions:

- 1. Shred the radishes on a grater or finely chop.
- 2. Transfer them to a large bowl
- 3. Stir together the green garlic, hot pepper, citrus juice and sugar or warm honey.
- 4. Drizzle liquid mixture over radishes and toss to combine.
- 5. Taste and adjust the seasoning; the mixture may need more lime/lemon juice, and/or sugar, salt.
- 6. Add green onion and stir in toasted sesame oil if desired.
- 7. Garnish with the peanuts and serve.