

# Thai Radish Salad

My favorite way to use radishes

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



Ingredients:

- 2 bunches radishes, greens removed, radishes trimmed (about 8 oz)
- 1 stem green garlic or garlic scapes, minced
- 1/2 fresh hot pepper, seeded and minced OR 1/4-1/2 teaspoon crushed red pepper flakes
- 1 1/2 tablespoons fresh lime or lemon juice
- 1 teaspoon sugar or warm honey (warmed to thin consistency)
- 1/2 cup chopped fresh cilantro
- 1/2 teaspoon salt or more to taste
- 2 tablespoons finely chopped dry-roasted peanuts, for garnish

Note:

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

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.