

## Daikon Radish Salad

**Yield:** 4 servings

**Total Time:** 15 minutes

### Ingredients

- 1 pound daikon radish (white Korean radish)
- 1 Tablespoon sugar
- 1/2 Tablespoon chili powder (optional)
- 3/4 teaspoon salt
- 2 green onions (thinly sliced)
- 2 cloves garlic (minced)
- 1 1/2 Tablespoons white vinegar

### Preparation Instructions

1. Peel the radish and cut into really thin strips.
2. Place the radish in a medium bowl and toss with chili powder, sugar, salt, green onion and garlic.
3. Sprinkle the mixture with vinegar and mix well.

### Nutrition Analysis

- This salad has only 40 calories per serving with 8g of carbs and 500 mg of sodium. To cut back on the sodium, use less salt.
- Daikon radishes are mild and crunchy. They are often used in traditional Korean cooking.
- This salad is more like a slaw and makes a great side dish for sandwiches or grilled meats.

Adapted from [plantingsandpairings.com](http://plantingsandpairings.com)

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