



SPRING RADISH SALAD

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Spring Radish Salad

ACTIVE: 15 MINUTES **TOTAL:** 15 MINUTES

Let beautiful spring radishes shine in this simple radish salad recipe. Look for colorful radishes, such as watermelon radishes, French breakfast radishes, Easter egg radishes and green radishes, at your local farmers' market and make sure to use your best-quality olive oil.

- 2 bunches mixed spring radishes (about 1 pound),
trimmed and thinly sliced**
- 1 tablespoon fresh chervil *and/or* snipped chives**
- 2 teaspoons extra-virgin olive oil**
- ¼ teaspoon coarse salt**

Arrange sliced radishes on a platter or individual serving plates. Sprinkle with herbs, drizzle with oil and sprinkle with salt.

SERVES 4: about ½ cup each

Calories 39, Fat 2g (sat 0g), Cholesterol 0mg, Carbs 4g, Total sugars 2g (added 0g), Protein 1g, Fiber 2g, Sodium 114mg, Potassium 266mg.
Nutrition bonus: Vitamin C (29% daily value).