

RADISH / TURNIP

Artisan salad with pickled radish & cilantro-lime vinaigrette

Recipe by
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This recipe takes advantage of two special CSA crops: Extra-long D'avignon radishes which are great for the "matchstick" cut, and sweet Hakurei turnips that are best raw. We're also using up cilantro and, of course, salad greens, both from your shares.



2 salads

Serving Size



10 min

Cooking Time

Ingredients & Equipment

Whisk
Small bowl
Large prep bowl
Box grater

FROM YOUR FARM SHARE

4 mini-head lettuces, grow
plugs and roots removed
3-4 D'avignon radishes
3 "Hakurei" turnips
2 tbsp chopped cilantro

FROM YOUR PANTRY

4 tbsp white vinegar
2 tbsp sugar
Kosher or sea salt
Black pepper
1 fresh lime
3 tbsp olive / neutral oil

Instructions

1. Fill a very small bowl with 1 or 2 tbsp white vinegar, then add an equal amount of sugar. Add a pinch of salt, and stir to dissolve. Carefully cut your radishes into thin matchsticks, then add to the very small bowl of pickling liquid and set aside for at least 5 minutes.
2. In a large bowl, combine 2 tsp white vinegar with a pinch of salt, 1 or 2 turns of black pepper (or an 1/8th tsp), 2 tbsp chopped cilantro, and the juice from 1/4th of a lime. Slowly, but in a steady stream, vigorously whisk in 3 tsp of oil until the dressing is emulsified.
3. Peel turnips if desired (the skin is edible) then grate into strips using a box grater or potato peeler. Season very lightly with a scant pinch of salt.
4. Separate lettuce leaves or, for a unique presentation, keep the mini heads whole. Toss salad greens in the vinaigrette to dress evenly. Plate, and top with pickled radish and shaved turnip.