

## Radish and Turnip Salad

Earth Day Dinner | April 2007



*Serve this brightly colored dish as an appetizer or a side for grilled fish. It is so spring-fresh and easy to assemble.*

- 8 OZ. RADISHES
- 8 OZ. TURNIPS
- 3 TBSP. EXTRA-VIRGIN OLIVE OIL
- 3 TBSP. LEMON JUICE (JUICE FROM 1 LEMON)
- PINCH SALT
- 1/4 CUP SNIPPED FRESH MINT
- SALT AND GROUND BLACK PEPPER
- 1/2 CUP FRESH RICOTTA CHEESE OR GOAT CHEESE, CRUMBLLED
- EXTRA-VIRGIN OLIVE OIL
- FINELY SHREDDED LEMON PEEL

Remove green tops from the radishes and turnips. (If desired, save turnip greens to use in a salad or to sauté with garlic.) Peel turnips.

Thinly bias-slice radishes and turnips.\* Place turnips and radishes in a serving bowl. Drizzle with 3 tablespoons oil and lemon juice; add a pinch of salt. Add mint; toss to combine. Season to taste with additional salt and pepper. Top with crumbled ricotta. To serve, top each serving with a drizzle of olive oil and a sprinkle of finely shredded lemon peel. Makes 6 servings.

\*NOTE: To thinly slice radishes and turnips, a mandoline slicer works well.

Per serving: 152 cal., 14 g fat (3 g sat. fat), 10 mg chol., 173 mg sodium, 5 g carbo., 1 g fiber, 3 g pro.