

Raw Root Salad

Serves 4 as a side : ~20min

Ingredients:

- 4 handfuls of baby arugula
- 1 medium red beet
- 1 medium purple (bravo) daikon radish
- 1 medium green (luobo) daikon radish
- 1 meyer lemon (for zest & juice)
- 1 blood orange
- 2-4 oz goat cheese with honey
- a few sprigs of fresh herbs, I used dill
- olive oil for drizzling
- flaky salt & pepper

Instructions:

- Using a mandolin slicer, shave beets & radishes into thin rounds. Set aside.
- Using a sharp knife, thinly slice blood orange & trim off the skin. Set aside.
- Zest the meyer lemon, set aside.
- Place arugula on a serving platter. Then arrange beet, radish, & blood orange slices any way you'd like atop the bed of arugula.
- Squeeze lemon juice, drizzle olive oil, and sprinkle flaky salt & pepper.
- Next, crumble as much goat cheese as you prefer, follow with fresh herbs & lemon zest.
- Serve :)

recipe notes:

- I bought a mandolin slicer for this recipe. I've been making-do for years, thinly slicing veggies with sharp knives. I caved this time and bought a cheap one from target — it worked great!
- I think you could add just about any fun root to this salad. I debated adding carrot & probably will next time.

what you learn:

- I learned that the juice from a sweet meyer lemon & the creaminess of goat cheese crumbles perfectly cuts the earthy bitterness of radishes! It was fun to play with flavor.