



Spring Radish Salad

Recipe By ABBY J

SERVES: 6

INGREDIENTS:

- ☐ 24 radishes, *cut into quarters*
- ☐ 6 green onions, *sliced*
- ☐ 2 garlic cloves, *chopped*
- ☐ ½ cup fennel, *sliced thin*
- ☐ ¼ cup fresh dill, *chopped*
- ☐ 6 fresh basil leaves, *chopped*
- ☐ 2 tbsp. honey
- ☐ 1 tsp. pepper
- ☐ 1 tsp. salt
- ☐ 2 tbsp. champagne vinegar
- ☐ ¼ cup olive oil
- ☐ ¾ cup walnut pieces, *toasted*

DIRECTIONS:

- ☐ 1. Place radishes in a large bowl and sprinkle with salt and pepper, toss to coat.
- ☐ 2. Add onions, fennel, basil, and dill.
- ☐ 3. In a small bowl, whisk oil, vinegar, honey, and garlic.
- ☐ 4. Pour over salad, toss to coat.
- ☐ 5. Cover and refrigerate for at least 1 hour.
- ☐ 6. Sprinkle with walnuts just before serving.

This "Ravishing" Radish Salad showcases spring veggies and herbs in all their glory!

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