



Rad Orange Salad

Prep Time: 20 mins Serves: 6

Ingredients:

- 8 radishes
- 2 Tbsp of honey (divided)
- 1 pinch of salt
- 1 tsp orange zest
- 1 1/2 tsp lemon juice
- 2 oranges, 1/2 of one for squeezing
- 2 sprigs of mint
- 1 tsp of cinnamon

Instructions:

1. Shred the radishes and place in a small bowl.
2. Cover with 1 Tbsp of honey and a pinch of salt. Stir and set aside for 15 minutes.
3. Mix orange juice with remaining honey and lemon juice.
4. Zest* an orange and add 1 tsp to the orange juice. Refrigerate.
5. Finely chop mint.
6. Peel the orange and cut into medium slices.
7. Drain liquid from shredded radishes.
8. Arrange orange slices over radish mixture, drizzle with the juice mixture, and sprinkle with the cinnamon and mint. Refrigerate until ready to serve!

Makes a great side dish to the Easy Baked falafel

recipe

*To zest the orange use the smallest holes on your grater and carefully scrape off the first layer of the rind.

