Radish Recipes

Ginger Carrot Radish Salad

Radish and Goat Cheese Pizza with Spicy Mixed Greens

Radish “roni” Pizza

**Ginger Carrot Radish Salad**  
From healthyseasonalrecipes.com

Ingredients  
2 tablespoons unseasoned rice vinegar  
1 tablespoon reduced-sodium tamari or 2 teaspoons coconut aminos  
2 teaspoons pure maple syrup, dark or amber  
1 teaspoon finely grated ginger root, preferably grated with a rasp-style grater  
¼ teaspoon granulated garlic  
¼ teaspoon salt  
1 tablespoon extra-virgin olive oil  
3 cups julienne cut or shredded carrots (about 5 large)  
1 cup julienne cut watermelon radishes, or any variety radish including Daikon  
½ cup flat leaf parsley leaves, cut into tiny ribbons or chiffonade

Instructions  
Whisk vinegar, maple syrup, tamari (or coconut aminos), ginger, garlic and salt in a large bowl. Whisk in oil. Add carrots, radish and parsley and toss to coat.

**RADISH & GOAT CHEESE PIZZA WITH SPICY MIXED GREENS**   
Modified from Kitchen Treaty  
   
INGREDIENTS:  
FOR THE VINAIGRETTE:  
2 tablespoons olive oil  
1 tablespoon white wine vinegar  
1/2 teaspoon Dijon mustard  
1 small clove garlic, minced (about 1/2 teaspoon)  
Pinch salt & freshly ground black pepper  
FOR THE PIZZA:  
1 pound (16 ounces) of your favorite pizza crust dough  
1/2 cup ricotta cheese  
1/4 teaspoon red pepper flakes + more to taste if desired  
Pinch kosher salt (or other coarse salt)  
Cracked black pepper  
4 ounces goat cheese (chèvre)  
2 cups spicy mixed greens or baby arugula  
5-6 radishes, sliced  
Grated Parmesan cheese if desired  
Optional: 1 cup diced cooked chicken  
   
DIRECTIONS:  
In a small bowl or jar, whisk together the olive oil, vinegar, Dijon mustard, garlic, and salt and pepper. Taste and add additional salt and pepper if you wish.  
Preheat oven to 450 degrees Fahrenheit.  
Pull/press/roll pizza dough into an approximately 14-inch circle. Sprinkle a little flour on your baking surface (stone or baking sheet) and carefully transfer the dough.  
Spoon the ricotta onto the dough and gently spread with a spoon, leaving 1/2-inch border around the edge of the pizza. Sprinkle the ricotta with the crushed red pepper flakes, a generous pinch of coarse salt, and the freshly ground pepper. Crumble the goat cheese and evenly sprinkle it over the top.  
If adding chicken, spread it onto half or all.  
Bake for 10 – 12 minutes until the crust is golden brown and cooked through.  
Meanwhile, add the mixed greens and radishes to a large bowl. Pour the vinaigrette over the top and toss.  
Remove the pizza from the oven and immediately top with the greens and radishes.  
Slice and serve. Pass grated Parmesan for topping, if desired.

**Radish"roni" Pizza**

From the Willimantic Farmers Market

INGREDIENTS  
1bunch of radishes, thinly sliced  
1 tsp. paprika  
1 clove garlic, minced  
½ tsp. crushed red pepper  
½ tsp. fennel seeds  
¼ tsp pepper. ground mustard  
¼ tsp. onion powder  
½ tsp. black  
1/8 tsp. salt  
1 tbsp. olive oil  
I packet rapid rise yeast  
1 cup warm water (110 °F)  
1 tsp. granulated sugar  
2 tbsp. honey  
2 tbsp. extra virgin olive oil  
1 cup whole-wheat flour  
1 cup all-purpose flour  
Tomato Sauce  
Mozzarella Cheese

DIRECTIONS   
Whisk together oil and spices. Add radishes to bowl and marinate for 3 hours.  
Combine warm water, yeast, and sugar. Let stand until mixture is light and frothy.  
Whisk together dry ingredients in large mixing bowl.  
Make well in center of dry ingredients and add yeast mixture, honey, and oil. Mix.  
Turn dough out on to floured surface and knead until smooth, about 10 minutes.  
Place in oiled bowl, cover and let rise for an hour, or until dough doubles in size.  
Turn dough onto floured surface and let rise for an additional 45 minutes  
Roll dough out onto oiled pan and top with sauce, cheese, and radishes.  
Bake at 350 degrees F until cheese is melted and crust is golden brown.