



Daikon Radish and Cucumber Salad with Sesame Ginger Vinaigrette

Ingredients:

- 1 tsp fresh ginger, minced
 - 1 ½ tsp toasted sesame oil
 - 2 tsp grapeseed oil or another neutral oil
 - 1 Tbsp rice wine vinegar
 - 3 Tbsp soy sauce
 - 1 large daikon radish, peeled and thinly sliced into matchsticks
 - ½ carrot, peeled and sliced into thin matchsticks
 - ½ cucumber, sliced into thin matchsticks
 - ¼ bell pepper, thinly sliced
 - 1 tsp or so toasted sesame seeds for garnish
 - salt and pepper to taste
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Preparation:

In a bowl, whisk together the ginger, oils, vinegar and soy sauce. Peel the radish and carrot, and slice all the vegetables into thin matchsticks. Toss all the vegetables in the bowl with the vinaigrette, and season to taste with salt and pepper. Top with toasted sesame seeds.