



The Gathered Green

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JAPANESE DAIKON SALAD

Thank you to japancentre.com for inspiration towards this recipe and for the picture.

Serves 2

Ingredients

Dressing

- 2 tablespoons tamari
- 1 tablespoon rice wine vinegar
- 2 teaspoons coconut sugar
- 1 tablespoon sesame oil
- 1 teaspoon grated ginger

Salad

- 1 medium daikon, julienned
- 6 cherry tomatoes, quartered
- ½ Lebanese cucumber, julienned
- 1 carrot, julienned
- 1 handful of rocket (optional)
- 1 teaspoon sesame seeds (toasted)





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Method

Mix dressing ingredients together and set aside.

After peeling and cutting daikon into thin strips, soak in ice water for approximately 15 minutes. Drain well and squeeze excess moisture out.

Mix daikon with dressing.

Serve daikon with other salad vegetables.

Sprinkle with toasted sesame seeds.

Enjoy!

Jane

