

# DAIKON RADISH



## HOW DO THEY TASTE?

Daikon radishes have a sweet and slightly spicy flavor. The flesh is crunchy and juicy. The taste is similar to red radishes but less peppery.

## HOW DO I PICK THEM?

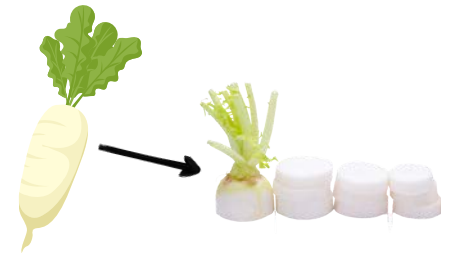
Choose a heavy daikon radish with a smooth, even texture. The smell should be mild. Avoid picking one with wilted leaves and wrinkled spots. The leaves should appear fresh and green. They are best in peak season from fall through winter.

## HOW DO I STORE THEM?

Daikon radishes can last up to 2 weeks. Store wrapped in a damp paper towel or in a plastic bag in the refrigerator. Store the greens separately.

## HOW DO I PREPARE THEM?

1. Using a vegetable brush, scrub daikon radish under lukewarm water.
2. Remove the stem and leaves. Discard or save leafy greens.
3. Slice up the radish.
4. Bake, boil or steam based on the recipe.



Cut the daikon radish into chunks, drizzle with lemon and oil, and **roast**. Slice the daikon radish and **eat them raw** with peanut butter or dip. **Boil** chopped daikon radish in a **stew**. Raw daikon radish can be **shredded** and **pickled** for adding to salads. The **greens** can be used in a **pesto**.



## DAIKON RADISH CUCUMBER SALAD

### Ingredients

- 2 daikon radishes
- 1 cucumber
- 2 tablespoons sesame oil
- 2 teaspoons rice wine vinegar
- 1 teaspoon salt
- 1 teaspoon granulated sugar
- ½ teaspoon red pepper flakes
- ½ teaspoon black pepper
- ½ teaspoon white sesame seeds
- ½ teaspoon black sesame seeds

### Directions

1. Peel the daikon radishes and thinly slice them. Slice the cucumbers thinly and combine the cucumber and radish slices in a mixing bowl.
2. Combine the sesame oil, rice wine vinegar, salt, sugar, red pepper flakes, pepper, and sesame seeds in a small bowl. Stir until the salt and sugar have dissolved.
3. Pour the sesame dressing over the sliced vegetables. Let sit for 15 minutes to marinate and then mix.
4. Serve in a large bowl or spread out on a platter.

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## KITCHEN TIP!

Daikon radish can be boiled before preparation to remove any bitter taste.