



Another delicious recipe
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U-PICK ORCHARD

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WATERMELON-RADISH LENTIL SALAD

SERVES 8 TO 10 AS A SIDE DISH / PREP TIME: 10 MINUTES, PLUS 1 HOUR FOR
CHILLING / COOK TIME: 0 MINUTES

*The beautiful rosy pink of watermelon radishes makes this salad
a delight to the eye as well as the palate.*

1 pound of dry lentils, cooked according to package directions
**6 large watermelon radishes, thinly sliced into discs and then
quartered (or any other type of radish such as daikon
or regular red ones—use 1½ to 2 cups of sliced radish
altogether)**

4 peeled raw carrots, sliced into thin discs

**½ sweet onion, sliced into rings (if using spring onions, use the
green tops too)**

½ cup extra-virgin olive oil

⅓ cup rice vinegar (white balsamic vinegar works well too)

2 tablespoons fresh mint, finely chopped

Garlic salt

Freshly ground black pepper

Mix all of the ingredients in a large serving bowl. Refrigerate for
at least 1 hour to let the flavors mingle.