



Quick Pickled Daikon Radish Salad

INGREDIENTS:

- 1 daikon radish thinly sliced
- 2 teaspoons turmeric powder
- 2 tablespoons grated ginger
- 2 garlic cloves, minced
- 1/2 cup apple cider vinegar
- 1/2 cup olive oil
- 1 tsp sea salt

INSTRUCTIONS:

Place everything in a mason jar and shake it so that all the slices are evenly coated. Let it marinate for a few hours. You can keep in the refrigerator for three days. Use it on salads, on top of avocado toast or just to snack on.