



Shaved Radish Salad With Walnuts And Mint

Simple salads are a favorite at our house. But when you go simple you had better go big on flavor, and this shaved radish with walnuts and mint does not disappoint. Beautiful on the plate and amazing to the tastebuds!

INGREDIENTS

1/4 cup walnuts
2 cups thinly sliced mixed radishes
Kosher salt, freshly ground pepper
1/4 cup Basic Lemon Vinaigrette

PREPARATION

Preheat oven to 350°F. Toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool; crush with the flat side of a chef's knife.

Arrange radishes on a plate.

Lightly season with salt and pepper and drizzle vinaigrette over; top with walnuts and mint.