

# Daikon Radish With Fresh Turmeric Salad

Daikon and turmeric with lemon make for a delicious salad rich in minerals and phytochemicals.

## Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Simple to moderate

Vegan experience: Absolute beginner

Preparation style: Raw



## Ingredients

Daikon, raw	2 cup
Turmeric, ground	0.5 teaspoon
Lemon juice, fresh	1.5 teaspoon
Salt, sea salt	0.5 teaspoon

## Instructions

Use a peeler to make thin strands of daikon radish, or slice very thin.

I use fresh turmeric but you can easily use ground turmeric. If using ground turmeric start with 1/2 teaspoon and then add more if needed. With fresh turmeric I finely grate about 1.5 - 2 teaspoons.

Combine thin pieces of daikon with turmeric in a medium bowl. Add lemon juice and salt. Toss to combine.