

Braised Radish Salad

Prep time: 10 minutes
Total time: 15-20 minutes

Cook time: 5-10 minutes
Serves: 4 or more

Ingredients

- 2 bunches radishes (about 20 medium radishes or 1 large daikon radish)
- 2 Tablespoons butter, lard or oil
- 1 med-large head of leaf-type lettuce
- 1-2 cups Asiago Cheese (about 1/2 - whole wedge, grated)

Directions

- Slice radishes into thin coins.
- Slice or rip lettuce into smaller pieces & place in a 3-4 quart bowl.
- Grate cheese (I used a fine grater to make smaller shreds).
- Heat medium-sized skillet on medium high heat.
- Add butter & melt to coat whole skillet.
- Add radishes skillet & stir until coated with butter.
- Cook covered, on the medium-high heat for 5-10 minutes, stirring occasionally.
- Pour hot radishes & butter onto lettuce & toss in bowl until well coated.
- Toss in 1 cup grated asiago cheese.
- Top with sprinkling of more asiago cheese.
- Enjoy!

Julie's Notes

Asiago cheese has a Parmesan-like flavor, but it melts like Mozzarella.

I use Daiya Mozzarella-style shredded cheese or Follow Your Heart Parmesan-style Shreds instead of the Asiago

I also use lard, but you could use any kind of oil.

Instead of lettuce you could also use any kind of spring green like spinach or arugula. You could also use kale, Bok choy or cabbage, but I might cook these any of 3 with the radishes in a larger skillet or pot, as my body likes them better cooked.

You could add in some chopped green onions (about a bunch), either cooked or raw. You could add in some dried or fresh herbs, lemon balm, basil, cilantro, dill weed, rosemary, etc.

You could toss in some cucumber slices or chopped fresh tomatoes.

What else can you think of?

Recipe by Julie at www.JulieGrunklee.com