

Recipes

Tossed *Daikon* and green *Shiso* Salad



Ingredients (serves 4)

1/4 *daikon* radish
2 or 3 green *shiso* leaves
1/8 tsp. salt
Room temperature water for soaking

Instructions

1. Chop the green *shiso* leaves into fine pieces.
2. Peel the *daikon* radish, cut into thin rectangles, and soak in salted water for about 5 minutes to soften.
3. Drain well in a colander, then mix with the green *shiso* leaves.