

Radish Jicama Salsa

INGREDIENTS

2 cups chopped radishes

1 cup chopped jicama

½ small red onion, chopped

2 scallions, thinly sliced

**1 tbsp minced fresh jalapeño
or serrano pepper**

2 tbsp freshly squeezed

**lemon or lime juice, or more
to taste**

**¼ cup chopped fresh cilantro
leaves**

**Salt and freshly ground black
pepper**

1. Put all the ingredients in a medium bowl and toss thoroughly to combine.
2. Taste and adjust the seasoning—adding more jalapeño or serrano pepper, or lemon or lime, or salt and black pepper—as needed. Serve immediately or keep tightly covered for up to a day.

Yield: about 2 cups

Source: Roots: The Complete Guide to the Underground Superfood by
Stephanie Pedersen (Sterling)