



DIRECTIONS

- 1. For the salad:** add all the salad ingredients to a medium size salad bowl. Toss together well. Pour the dressing on top and mix again. Keep aside for at least 15 minutes before serving or refrigerate for upto 24 hours.
- 2. To Make the Dressing:** add all the dressing ingredients to a small glass jar and close the lid. Then shake vigorously until an emulsion is formed. Keep aside.
- 3.** Add the dressing to the salad bowl. Mix dressing and salad together. Serve as is or can chill in the refrigerator before serving.

Watermelon Radish and Cucumber Salad



2 servings



15 minutes

INGREDIENTS

For the dressing:

- 1 tablespoon fresh lemon juice
- 2 tablespoons extra virgin olive oil
- pinch garlic powder
- $\frac{1}{4}$ teaspoon sea salt

For the salad:

- 1 medium size watermelon radish, peeled and sliced thinly (I use the thinnest slice on mandolin slicer)
- 1 english cucumber (about 6 inches long), sliced thinly (i use 2 sizes thicker than the radish)
- 2 tablespoons fresh dill, chopped fine
- $\frac{1}{4}$ teaspoon sea salt

