



## Carrot and White Radish Salad

Carrot and white radish go very well together and the texture of these two vegetables is enhanced with the beanshoots. When combined with the ginger and dressing this salad is a perfect complement to any seafood main dish. As suggested below can be used as a bed on the plate when serving any kind of fish.

*Serves 4*

### Ingredients

1 large white radish, sliced with V-slicer or Mandolin into thin julienne strips  
2 medium carrots sliced with V-slicer or Mandolin into thin julienne strips  
150g bean sprouts  
1 tspn grated ginger

### Dressing

1 tblspn olive oil  
2 tblspns rice vinegar  
2 tblspns lemon juice

### Method

Toss ingredients in bowl and pour over 2 to 3 tspns of dressing just before serving

Top with fish and pesto. Garnish with thin slices of lemon and parsley.

This salad goes very well with any seafood dish.

*Some of these recipes have been presented by Pip on 'Vasili's Garden' lifestyle television program on Melbourne's Channel 31. Pip appears courtesy of Pip's Cooking School.  
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