

Recipe

CHERRY POINT SALAD SPRING RADISHES WITH GOAT CHEESE



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Prep Time: 10 min. | Cook Time: 10 min. | Total Time: 20 min. | Serves 2-4

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Ingredients:

- ½ lb. radishes, about 10-15
- ½ bunch basil leaves
- ½ lemon, juiced
- **1 oz sea buckthorn vinegar**
- **2 oz Goat Lady Dairy Providence, thinly sliced**
- 2 large handfuls of pea leaves, arugula, or watercress salt to taste

Directions:

1. Thoroughly clean the radishes, leaving the tops intact but free of dirt. Cut into irregular, bite-sized shapes and toss in a bowl with salt, lemon juice and olive oil.
2. With your hands, knead half of the Goat Lady Dairy Providence into the radish mixture. Once the mixture has begun to emulsify slightly, add the basil leaves and continue to knead for 1-2 minutes more.
3. Add in the greens and give the salad a couple more tosses, coating all the ingredients evenly.
4. To plate, scatter the radishes around a large plate or bowl and nestle the pea leaves on top. Finish with the remainder of the Goat Lady Dairy Providence.