



**The Gathered Green**

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## ORANGE & RADISH SALAD WITH PISTACHIOS

Thank you to [cooking.nytimes.com](http://cooking.nytimes.com) for the recipe and picture.

*Serves 4*

### Ingredients

- 3 to 4 medium oranges
- ¼ teaspoon of course sea salt, divided
- 1 tablespoon chopped fresh mint, plus more for garnish
- 3 to 4 large radishes (1.5 cups sliced)
- 2 tablespoons fresh lemon juice
- 2 teaspoons maple syrup
- 1/8 teaspoon ground cinnamon, or more to taste
- 1 pinch cayenne
- 2 tablespoons roasted pistachio oil (or extra virgin olive oil)
- ¼ cup toasted unsalted pistachios





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## Method

Remove orange peel and cut oranges crosswise into rounds. Place in a small bowl.

Sprinkle oranges with half the salt and add chopped mint; toss together.

Slice radishes as thin as you can, using a mandolin if possible. Place in a separate bowl and sprinkle with remaining salt.

Whisk together lemon juice, maple syrup, cinnamon, cayenne, and oil. Divide dressing among the two bowls of oranges and radishes, and toss well.

Use a slotted spoon to lift oranges and radishes from juices that accumulate in their respective bowls; and arrange on a platter or plates. Just before serving, spoon on the juices and dressing left behind in the bowls, and top with pistachios and mint.

Enjoy!

Jane

