Radish and Rhubarb Salsa

INGREDIENTS

- 2 bunches radishes, diced small
- 1 jalapeño, minced small
- 4 scallions, thinly sliced (can sub ramps or spring onions)
- *1 cup diced rhubarb (cooked briefly with 2 Tablespoons maple syrup)
- 1/2 cup cilantro, minced
- 1 lime
- olive oil
- salt

DIRECTIONS

1. *In a saucepan, heat olive oil, add rhubarb and maple syrup and cook just until rhubarb begins to break down (about 1-2 minutes). Remove from heat immediately and set aside.

2. Combine radishes, scallions, jalapeño, (cooled) rhubarb, and cilantro in a medium bowl. Grate the zest off one lime into the bowl of vegetables.

3. Juice the lime and pour over the salsa. Add a splash of extra virgin olive oil, just enough to lubricate the vegetables. Season with salt to taste.

4. Prepare your favorite protein (ground turkey or chicken, tofu or tempeh etc), serve over heated tortillas, and top with avocado, cotija cheese and salsa.

Makes approximately 8 servings.

NOTES

- Nourishing MINNESOTA