

Scarlet Queen Red Turnip Salad



If you can't find Scarlet Queen Red turnips, radishes or thinly sliced chioggia beets would make nice substitutes here.

Ingredients:

- 1 small bunch Scarlet Queen Red turnips, washed and sliced into 1/4-inch thick rounds
- 1/2 medium cucumber, largely diced (1/2-inch cubes)
- 3 scallions, light green and white parts only, sliced thinly into rounds
- 1/4 cup shelled pistachios
- 1/4 cup crumbled feta cheese
- salt and pepper, to taste
- juice of 1 lemon
- 3 tablespoons extra virgin olive oil

Directions:

In a medium salad bowl, combine the turnips, cucumber, scallion, and pistachios.

Sprinkle feta cheese on top, as well as a big pinch each of salt and black pepper.

Drizzle lemon juice and olive oil over salad, and toss gently to combine.

Serve immediately (if you need to make the salad ahead of time, combine everything but the feta, salt, pepper, lemon juice and olive oil — add these ingredients just before serving).

Yields about 4 cups salad.