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Beet and Diakon Salad

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Introduction:

This is one of my "new" favorite's. I got it from a book called "Eat- Taste -Heal" It is very colorful and would fit nicely on a holiday table. This salad is even better on the second day. I've used it as a sandwich/pita filler or on top of steamed fish.

Preparation:

Put all ingredients in large bowl. Toss well.

Crops:

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Recipe Type:

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Ingredients:

5 cups torn beet greens
1 cup peeled, shredded daikon
1 cup endive leaves
1/2 cup shredded beet
1/2 cup toasted shelled pumpkin seeds
1/3 cup sunflower sprouts
2 tsp. lime juice or lemon juice
2 tsp. dried basil
1 tsp. honey
1 tsp. dried thyme
8 red radishes, sliced
Freshly ground black pepper

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