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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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