

## White Radish Greens Soup

- leaves from 3 white radishes, chopped
- 1 onion, chopped
- 4 scallions, chopped
- 1 large (1 lb) potato, peeled, chopped
- 1 T olive oil
- 4 c stock or water
- 2/3 c milk
- 1 t Herbamare and freshly ground black pepper
- 1/2 t sea salt

In a large pot over medium-high, heat oil and sauté onion for 3 minutes. Add scallion and radish greens, salt and pepper and sauté another minute, until wilted. Add the water and potatoes and cook for 20 minutes, until softened. Purée and add milk.

Serve hot or cold for breakfast, lunch, dinner or snack—perfect for a picnic—and serve with **White Radish Tartine**. It's like a trip to [Paris](#) without the airfare.

## White Radish Tartine

- 3 white radishes, thinly sliced
- 1 T olive oil
- 1/2 lemon, juiced
- 1 scallion, sliced
- Herbamare and freshly ground black pepper
- grilled bread
- goat cheese

In a small bowl, combine radish, oil, lemon, scallion, salt and pepper. Refrigerate for a few hours or overnight to marinate.

Coat grilled bread with goat cheese. Top with marinated radish. Serve with soup.