

Radish Carpaccio with Lemon, Fresh Herbs + Pistachios

This fresh, vibrant carpaccio is proof that simple ingredients can make a striking impression. Paper-thin radishes become delicate and surprisingly sweet, balanced by bright lemon, fragrant herbs, and the rich crunch of toasted pistachios. Light, crisp, and full of texture, it's a beautiful way to celebrate the abundance of late summer.

INGREDIENTS

4-6 medium to large radish—watermelon, daikon
3 tablespoons fresh lemon juice
¼ cup high-quality extra virgin olive oil
¼ cup shelled pistachios, lightly toasted and roughly chopped
¼ cup chopped fresh herbs (a combination of dill, parsley, chives, and mint)
1 teaspoon flaky sea salt, plus more to taste
Freshly cracked black pepper
1 teaspoon finely grated lemon zest

SERVES

8

TIME

15 MIN

SPECIAL EQUIPMENT

Mandolin

STORAGE

Store in fridge in an airtight container for 2-3 days

METHOD

1. Using a mandolin or very sharp knife, slice the radishes paper thin. If desired, place them in ice water for 10 minutes to crisp, then drain and pat completely dry.
2. Arrange the radish slices in a single overlapping layer on a large serving platter.
3. Whisk together the lemon juice and extra virgin olive oil then drizzle the dressing evenly over the radishes.
4. Scatter with the chopped herbs, toasted pistachios, flaky sea salt, and freshly cracked black pepper.
5. Serve immediately while the radishes are crisp and vibrant.