



Farmhouse  
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A Novo Nordisk-Sponsored Program



## Hakurei Turnip Salad

*"We are passionate about improving the health of our planet, our communities, and ourselves through better eating— and having fun while doing it."*  
—Chef Nick Wallace



# Hakurei Turnip Salad *by Chef Nick Wallace*

Servings: 5 • Prep Time: 20 minutes • Total Time: 20 minutes

## INGREDIENTS

- ¼ cup vinegar
- ½ cup olive oil
- 1 teaspoon fresh lime juice
- 1 tablespoon honey
- 1 teaspoon salt
- 1 teaspoon Dijon mustard
- 1 teaspoon hot sauce (such as Tabasco)
- ½ oz (1 tablespoon) chopped fresh sage
- 1 tablespoon chopped onion
- 2 oz (¼ cup) crushed tomatoes
- 2 oz (¼ cup) chopped tomatoes
- 5 oz (5 cups) chopped turnip, mustard, or collard greens
- 2 oz (½ cup) cauliflower or broccoli
- 2 oz (1 cup) baby kale
- 1 oz (¼ cup) radish cut into short, thin strips

## DIRECTIONS

1. Stir vinegar, onion, sage, crushed tomatoes, and lime juice together in medium bowl.
2. Let mixture sit for 5 minutes.
3. Whisk in honey, salt, mustard, and hot sauce.
4. Add oil in a slow, steady stream, whisking constantly, until smooth.
5. In a larger bowl, add greens, cauliflower and/or broccoli, baby kale, radish, and chopped tomatoes.
6. Mix 2 tablespoons of the vinaigrette in with the vegetables.
7. Let sit 10 minutes.

*Serve with remaining vinaigrette.*