

Daikon Sabji

This is a great recipe for early Spring. If you can get the daikons with their greens, this is ideal..

Ingredients

- medium daikons or one bunch of bunched daikons (Chinese radish)
- Greens from the daikons or a bunch of mustard greens
- 1 Tbsp ghee
- 1 Tbsp cumin seeds
- 1 tsp black mustard seeds
- ½ tsp fenugreek seeds
- 2 tsp mild chilli powder
- 1” piece of ginger root, finely chopped
- 1 jalapeno pepper, seeded and finely chopped (optional)
- 1 tsp organic turmeric powder
- 1½ tsp salt
- 2 Tbsp chopped cilantro

Directions

1. Slice daikons and steam until fork tender.
2. Wash and chop the greens.
3. Heat ghee in a wok on medium high. Add the mustard seeds and cook until they turn grey and pop. Turn the heat to warm and add the cumin seeds, then the fenugreek seeds. Turn the heat off as soon as the seeds are browned and then add the powdered spices. Let them cook for a few minutes.
4. Add ginger and jalapeno and turn the heat to medium. The moisture from the ginger will stop the spices burning.
5. As soon as the ginger is lightly browned, sprinkle the greens with water and toss into the spices. Cover and let cook for five minutes or so, until the greens are tender.
6. Stir in the cooked daikons, salt and cilantro. Cook together for a few minutes - be careful not to overcook the greens.