

Radish and Spinach Salad



Ingredients:

- ¼ cup olive oil
- 3 tablespoons red or white wine vinegar
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ cup scallions (green onions), sliced
- 1 ½ cups white or red radishes, sliced
- 10 cups spinach (torn into bite-size pieces)
- Pepper to taste

Instructions:

1. Combine the olive oil, vinegar, oregano, basil and pepper.
2. Add the onion and radishes and marinate for at least one hour or overnight.
3. Just before serving, pour the radish mixture and marinade over the spinach, and toss to coat.

5 servings

**Seasonal
and Simple**

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