

Vegan Spicy Korean Radish Salad

Ingredients

- 1 Korean Radish
- 1-2 tbsp. salt
- ½-1 tsp. powdered dulse
- 2 tbsp. rice vinegar
- 1 tbsp. soy
- 3 tbsp. garlic chili paste
- 1 tsp. sesame oil
- 2-5 scallions

Steps

1. Use a mandolin or cut the radish into strips. Place in a large bowl and toss in salt. Allow this to sit for 10-15 min, until it has released a good amount of moisture and the strips have become flexible.
2. While it's sitting, chop the scallions into small pieces. Next combine the dulse, vinegar, soy sauce, garlic chili in a small bowl.
3. Drain the liquid from the radishes, and quickly rinse to wash off some of the salt. Also rinse the bowl to make sure there is no excess salt remaining in it.
4. Put the radish, scallions, sauce and sesame seeds into a large bowl. Use your hands to massage the sauce into the radish, making sure all of the vegetable gets covered. Serve immediately or chill in the refrigerator before eating.

