



Makes 10 cups
Preparation Time: 20 minutes

INGREDIENTS:

10 to 12 oz. of radishes (see tip, recipe intro)

2 15-oz. cans no-salt-added chickpeas

1 medium fennel bulb, trimmed and very thinly sliced

1 cup coarsely shredded carrots

2 tablespoons coarsely chopped fresh dill

2 tablespoons thinly sliced fresh chives

¼ cup lemon juice

1 teaspoon Dijon mustard

½ teaspoon sea salt

¼ to ½ teaspoon freshly ground black pepper

4 cups torn red leaf lettuce

⅓ cup chopped toasted walnuts

4 6-inch whole grain pita bread rounds, warmed

Chickpea, Fennel, and Radish Salad

This summery chickpea, fennel, and radish salad pops with flavor. The sweetness of shredded carrots and the anise-like flavor of the fennel complement the peppery radishes while aromatic fresh herbs up the ante all around. Top with walnuts and a drizzle of lemony Dijon dressing. This company-worthy salad is perfect for a potluck or serving at your next grill-out.

Tips

Radish ribbon variation: To make this salad with radish ribbons, look for long varieties, such as scarlet or fire and ice radishes. Using a vegetable peeler, shave long, thin ribbons from radishes, turning radishes to make even cuts. When you can't shave off any more, thinly slice remaining radishes.

For more inspiration, check out these tasty ideas:

- [Roasted Radish Salad with Sweet Potato and Apple](#)
- [Watermelon Radish Spring Rolls with Dipping Sauce](#)
- [Easter Egg Radish Panzanella](#)
- [Strawberry-Radish Salad with Creamy Lemon Dressing](#)

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- 1 Trim tops off radishes; if you like, chop ¼ cup of the tops to add at the end. Thinly slice radish into coins. Place radishes in a large bowl.
- 2 Drain chickpeas, reserving ¼ cup of the liquid from the can (aquafaba). Rinse and drain chickpeas. Add to bowl with radishes. Add fennel, carrots, dill, and chives.
- 3 In a small bowl whisk together reserved aquafaba, the lemon juice, mustard, salt, and pepper. Drizzle over radish mixture; toss to coat.
- 4 Arrange lettuce and radish mixture on a platter. Top with walnuts and radish tops (if using). Serve with warm pita bread.