



Radishes are The Harvest of the Month!

Add radishes to your favorite family meals:

- Add cubed daikon radish to a pot roast or a pan of roasted vegetables.
- Sprinkle sliced fresh radish on soup, stew, or posole.
- Eat raw radishes with plain yogurt or ricotta cheese dip.

Make meals and memories together. It's a lesson kids will use for life.

Select – Choose smooth, brightly colored radishes.

Store – Remove tops before storing. Refrigerate radishes in a plastic bag and use within 1 week.

Prepare – Rinse under cool running water.

Did you know?

Not all radishes are red. Radishes come in different sizes, shapes, colors, and flavors. Next time you are at the grocery store try a new type of radish like Watermelon, Black Spanish, or Daikon.



Nutritious, Delicious, Wisconsin!

#WIHarvestoftheMonth



Extension
UNIVERSITY OF WISCONSIN-MADISON

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