

Mexican Family Platter

Serves 2

Mexican Rice

4 cups daikon radish (mooli), peeled and chopped
¼ cup coriander (cilantro), finely chopped
½ red bell pepper, diced
3 spring onions (green onions), finely sliced

1. Process mooli in food processor until the consistency of rice.
2. Squeeze out excess liquids in a nut milk bag.
3. Transfer mooli to bowl and add remaining ingredients.

Mexican Rice Sauce

½ cup sun-dried tomatoes, soaked 4 hours
¼ chipotle pepper, soaked 4 hours or until soft
½ cup tomatoes, chopped
1 tsp cumin powder
1 tbsp lime juice
½ tsp smoked paprika
½ tsp onion powder
½ tbsp nutritional yeast, powdered
½ tbsp smoked salt (Not as salty as plain salt, start with less as all salts vary in saltiness.)

1. Blend until smooth. A tamper may be needed as the sauce will be thick.
2. To start, add ½ cup sauce to the rice and mix well to combine. For stickier rice, add a little more sauce.
3. Leftover sauce can be used to top dishes or as a dipping sauce for vegetables.



Peach Salsa

3 ripe peaches, stoned and diced
½ red chili, jalapeno, or comparable pepper, minced
1 tbsp lime juice
1 banana shallot, minced
2 tbsp coriander (cilantro), finely chopped
2 tbsp fresh mint, chiffonade
½ tsp cinnamon
2 tbsp desiccated/shredded coconut
⅛ tsp salt

1. Combine all ingredients and chill.

Guacamole

2 avocados, cubed
¼ cup coriander (cilantro), roughly chopped
Juice of one lime
Sprinkle of salt

1. Mash ingredients with a fork until well combined.

To Serve

Lettuce leaves (Little Gem, romaine hearts, or butter lettuce)

1. Serve all components, family-style, on a large platter.
2. Use lettuce cups to scoop and enjoy different combinations!

