

White Bean, Radish and Apple Ceviche

Prep time:

10 minutes

Yields:

4 servings

Ingredients:

6-8 red radishes, sliced thinly, preferably with a mandolin

1 small apple, sliced thin and small (similar size as the radish slices)

1/2 cup red onion, diced finely

3 cloves of garlic, minced

1 cup of white beans

1 avocado, diced

1 jalapeño, de-seeded and diced (optional)

2 tablespoons of olive oil

2 tablespoons of lemon juice

1 tablespoon of lime juice

1 teaspoon of spicy mustard

salt + pepper to taste

4-5 basil leaves, roughly chopped

a good sized pinch of cilantro, roughly chopped

Directions:

- Place the radishes, apples, red onion, garlic, white beans, avocado, and jalapeño in a bowl. Squeeze a little lemon over them so that the apple and avocado do not oxidize.
- In a separate small bowl, whisk together the olive oil, lemon juice, lime juice, mustard, and salt and pepper. Taste and adjust any seasoning accordingly.
- Pour the dressing/marinade over the chopped ingredients a little at a time, being careful not to overdress. The proportions here should give you just enough.

- Allow to chill and marinate in the refrigerator for at least an hour. Toss in the basil and cilantro right before serving.