

Quick Pickled Daikon Radish and Carrots

Learn how to make super easy and quick pickled carrots and daikon radishes! These pickles are so versatile that they can go with anything!

Makes: 6 servings
 Prep Time: 20 minutes
 Cook Time: 5 minutes

Source: <https://food.unl.edu/recipe/quick-pickled-daikon-radish-and-carrots/>

Ingredients

- 1 cup daikon radish, scrubbed with clean vegetable brush under running water, peeled and julienned
- 1 cup carrots, scrubbed with clean vegetable brush under running water, peeled and julienned
- ½ cup apple cider vinegar
- ½ cup water
- 2 Tablespoons sugar
- ½ teaspoon salt

Directions

1. Wash hands with soap and water.
2. Pack julienned radish and carrots in clean canning jars or a glass container with a tight-fitting lid.
3. In a medium saucepan, combine vinegar, water, sugar, and salt. Bring to a boil.
4. Carefully pour the liquid into the jars, completely covering the vegetables.
5. Close jars tightly and transfer to the refrigerator. Refrigerate overnight before serving.



Small Changes,
 BIG Difference!



Nutrition Information

Serving Size: ¼ of recipe	
Nutrients	Amount
Calories:	30
Total Fat:	0 g
Saturated Fat:	0 g
Cholesterol:	0 mg
Sodium:	220 mg
Total Carbohydrates:	8 g
Dietary Fiber:	1 g
Total Sugars:	6 g
Added Sugars:	4 g
Protein	0 g

Utensils Needed

- Canning jars or glass container with a tight-fitting lid
- Medium saucepan
- Measuring spoons
- Measuring cups
- Mandoline or vegetable peeler



SHOPPING LIST

Average total cost without oil and seasonings: \$3.95

Average cost/serving: \$0.66

Recipe makes: 6 Servings

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased based on preference, diet restrictions, budget and location. Optional items can be added.

Ingredients



Add 1 to Cart
Medium Daikon Radish



Add 1 to Cart
Fresh Carrots (1 lb bag)



Add 1 to Cart
Apple Cider Vinegar

SAVE TIME, SAVE MONEY

My Cooking Notes

Storage Tips

- Store leftovers in a sealed jar or container in the refrigerator for up to four days.

Cooking Tips

- Drain before serving. Serve with sandwiches, rice bowls, wraps, or tacos.

