



The Ethnic Communities' Council
Love Food Hate Waste project celebrates
the diversity of food and cultures in NSW

Radish Patties

Milagro is from El Salvador. She told us that at home they try to use all parts of a vegetable. An example of this is radish leaves that can be put into in patties, soups and egg dishes.

Serves 4 - 6 people

Ingredients

1 bunch of radish leaves chopped (6 or 7 leaves)
1 shredded carrot (or carrot pulp) or shredded potatoes
1 chopped onion
1 chopped garlic clove
1 egg
1 chopped tomato
Meat (optional)
Coriander and salt to taste

Preparation

In a bowl mix all of the ingredients: radish leaves, shredded carrot or potato, onion, garlic, egg, tomato
Add salt and coriander to taste.

Make the patties in advance.

Heat a pan on a stove on high. Once it is warm turn it down to medium and add the oil. Then add the patties.

Cook them on both sides.

Put them on a tray and serve hot.

They can be served with fresh salad or sauce.

