



# *Together Gardens*

Welcome, to the Together Gardens - a Rowan Salisbury Schools Home Gardening Course! This course is supported by Horizons Unlimited and Rowan-Salisbury Career and Technical Education. This is designed to serve as a passion project to get you OUTSIDE and GARDENING!

*Lets Grow Together!*



# Radish

To grow radishes from seeds, you should throw the seeds on the ground, cover with about a ½ inch of soil, then water them. There is no need to transplant them, they will grow directly from where they are put. Once the radishes start to grow, thin them out to about 2 inches apart so that they have room to grow. While watering, try to keep the soil evenly moist. Radishes should be planted in the spring or fall, and harvested 22 to 70 days after planting. A good way to judge this is to dig one up to see if they are ready. If so, dig the rest up, if not, leave them.

## Radish Pico De Gallo:

### Ingredients:

1 cup radishes, finely chopped (4-6 radishes)

½ red onion, diced

2 spring onions, diced

½ teaspoon salt

2 tablespoons lime juice

¼ cup cilantro, chopped

\*Optional- ½ jalapeno, diced fine

Directions: In a bowl, mix all the ingredients well, taste and adjust seasoning as needed (example: salt and/or lime juice). Store covered in the refrigerator until ready to enjoy. Use within one week.

## Roasted Salt & Pepper Radish Chips:

### Ingredients:

16 oz fresh radishes

2 tablespoons coconut oil (melted) or

substitute with olive oil

½ teaspoon sea salt

½ teaspoon pepper

Directions: Preheat the oven to 400°F. Thinly slice radishes, or use a mandolin, place in a bowl. Toss with oil. Lay radishes onto two baking sheets (\*don't overlap\*). Wisk the salt and pepper together then sprinkle over slices. Bake for 12-15 minutes

## Companion Crop:

Cucumbers are a good companion crop for radishes.

