

Herbal Legacy Recipes

Radish Rollups

Contributed by Janet Hailstone in Ivins, Utah

INGREDIENTS:

- 1 pkg Food For Life sprouted wheat tortillas - 6 good sized tortillas
- 1 good sized bunch of radishes - (with fresh leaves, thinly sliced radishes - separate leaves with stems intact)
- 1 1/2 avocados - quartered lengthwise
- 1 Bunch green onions - thinly cut the green ends to make 1 Tbs per tortilla (2/3 of the bunch will be leftover for another recipe)
- 1-2 whole dill pickles - very thinly sliced lengthwise
- Garlic salt



DIRECTIONS:

Lay out one tortilla. Spoon out, then mash and spread with a fork 1/4 of an avocado to cover most of the tortilla. Lay one line of about 20 overlapped radish slices. Lay separate lines each of about 3 radish leaves, 2 pickle slices and 1 Tbs sliced green onions. Lightly sprinkle the whole thing with garlic salt. Roll up tightly. Cut in half (or not) and enjoy.

NOTE: My 10-yr-old daughter said she hated radishes and didn't want one. I cut off a 1/2" slice for her to just try as I told her how delicious it was to me. She did and then wanted me to make her one. My husband and teenage daughters loved them too.

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<http://www.herballegacy.com/Recipes.html>