

Pan fried Daikon Radish Cake

1 1/2 cups grated daikon radish

2 teaspoons salt

1 clove garlic, minced

1/2 red onion, chopped

1 egg, beaten

1/2 cup Italian seasoned bread crumbs

1/2 teaspoon ground black pepper

1/2 teaspoon paprika

1/2 teaspoon chile-garlic sauce (such as Sriracha®)

1 1/2 cups vegetable oil for frying

1. Place the daikon in a large bowl and sprinkle with the salt. Refrigerate for 30 minutes.

2. Drain daikon. Stir in the garlic, onion, egg, bread crumbs, pepper, paprika, and chili garlic sauce. Mix well. Form into 8, small round patties.

3. Pour oil into a large skillet. Heat over medium heat.

Fry patties in the hot oil until firm and nicely brown, about 3 minutes per side. Drain on paper towels.

Easy Daikon Radish Salad