

# Pickled Carrots & Daikon

6 ingredients · 10 minutes · 2 servings



## Directions

1. In a sauce pan over medium heat, whisk together the water, vinegar, coconut sugar and salt until completely dissolved. Remove from heat.
2. Transfer the brine into jars and add the daikon and carrot. Cover and let cool. Refrigerate for 3 days before serving for best flavour.

## Notes

### Storage

Refrigerate in an airtight jar up to 3 to 4 weeks.

### Serve it With

Any savoury dish, sandwich or wrap, such as our BBQ Pork, One Pan Pesto Olive Pork Chops, Mango Veggie Spring Rolls or Asian Turkey Lettuce Wraps recipe.

## Ingredients

<b>2 2/3 tbsps</b>	Water
<b>1 1/3 tbsps</b>	Apple Cider Vinegar
<b>2 tsps</b>	Coconut Sugar
<b>1/16 tsp</b>	Sea Salt
<b>1/4 cup</b>	Daikon (julienned)
<b>1/8</b>	Carrot (medium, julienned)

## Nutrition

<b>Calories</b>	18	<b>Cholesterol</b>	0mg
<b>Fat</b>	0g	<b>Sodium</b>	56mg
<b>Carbs</b>	5g	<b>Vitamin A</b>	849IU
<b>Fiber</b>	0g	<b>Vitamin C</b>	3mg
<b>Sugar</b>	4g	<b>Calcium</b>	8mg
<b>Protein</b>	0g	<b>Iron</b>	0mg