

Quick Pickled Spring Vegetables

inspired by [Food in Jars](#)

makes 3 cups

1 cup thinly sliced carrots (about 2 medium-sized)

1 cup thinly sliced radishes (about 1 bunch)

1/2 cup thinly sliced leeks

2 inch long piece of peeled ginger, thinly sliced

2 cloves garlic, minced

1/4 cup chopped cilantro

1 cup seasoned rice vinegar

1/4 cup lime juice

3/4 teaspoon salt

Fill a clean quart sized jar with the carrots, radishes, leeks, ginger, garlic, and cilantro. Pour in the rice vinegar, lime juice, and salt. Cover and shake to unify the mixture. Place the jar in the refrigerator and let sit for one hour or more. Store in the refrigerator.