



# Watermelon Radish

#90762 | 10/Lb

## Overview:

Watermelon radishes are the kind of vegetable that surprise people in the best way. On the outside, they look humble and pale, but slice into one and you get a burst of bright pink that instantly elevates any dish. Their flavor is crisp and refreshing with just a touch of peppery bite, making them a standout ingredient for adding both color and crunch.

## Background:

These radishes trace back to China, where they've been enjoyed for generations as part of the daikon family. Over time, chefs and growers discovered that their vibrant interior wasn't just beautiful, it added a mellow, approachable flavor that made them more versatile than the typical fiery radish. That combination of color and mildness is what's helped them become a modern culinary favorite.

## Season & Sourcing:

Watermelon radishes thrive in cooler seasons, with peak harvest running from late fall through early spring. In the U.S., they're commonly grown in states with reliable cool-weather windows, including California, Oregon, Washington, and parts of the Midwest. Their hardy nature makes them a reliable winter produce star.

## Characteristics:

With their smooth, pale skin and a striking fuchsia core, watermelon radishes look like nature's version of a surprise party. They're crisp and juicy, with a gentle heat that's far less intense than a classic red radish. Every slice shows off a unique color pattern some with soft ombré, others with bold rings and they hold their texture beautifully in raw preparations.

## Preparation:



Slice them thin for salads, shave them into decorative ribbons, cut them into wedges for snacking, or quick pickle them for a tangy, colorful garnish. Their visual charm makes them a favorite for charcuterie boards, grain bowls, sushi plates, and anywhere you want a pop of pink without overpowering the dish.





# *Yellow Dragon Fruit*

#LR388 | 8-12/Cnt

## Overview:

Yellow dragon fruit is a tropical showstopper bright, spiky, and impossible to ignore. Inside that golden exterior is a smooth, sweet, floral flesh that tastes like a blend of pear, cactus fruit, and subtle honey. It's one of those fruits that instantly feels like a warm-weather getaway.

## Background:

Native to regions of Central and South America, yellow dragon fruit comes from a climbing cactus that thrives in sunny, arid landscapes. It's considered the premium variety of dragon fruit thanks to its naturally sweeter flavor. Over time, it's become a favorite in both culinary circles and specialty markets for its taste, texture, and eye-catching look.

## Season & Sourcing:

This fruit loves heat and sunshine, and major supplies come from Ecuador, Colombia, and Israel. Its season tends to peak during winter and early spring, making it a welcome burst of tropical brightness during colder months. When sourced at peak ripeness, the fruit develops exceptional sweetness and smoothness.

## Characteristics:

Yellow dragon fruit has bright, bumpy skin and soft white flesh filled with tiny edible seeds. Compared to the pink-skinned varieties, this one is noticeably sweeter, juicier, and more fragrant. The flesh has a silky texture that makes it especially refreshing when chilled, and its flavor is gentle enough to pair with everything from citrus to coconut.

## Preparation:



Cut it in half and scoop it out with a spoon, slice it for fruit boards, or dice it into tropical bowls and chilled desserts. It blends beautifully into smoothies, pairs well with yogurt and honey, and adds a delicate sweetness to salsas or summer beverages. Its flavor is subtle but memorable perfect for simple, clean preparations that let it shine.

