



KEEP TRUCKIN’

// BY RUTHANNE JOHNSON

ON MANY MONDAYS, just after noon, employees begin filing out of the HSUS headquarters in Gaithersburg, Maryland. The mass exodus isn’t because a transport truck filled with rescued puppies is waiting in the parking lot, or even because of a fire drill. It’s because the Randy Radish food truck has arrived.

Inside the truck, Sharon Lindblad and her spouse, Nancy Jezior, are readying for the onslaught of hungry customers. They’ve got veggie gyro wraps, jackfruit barbecue sandwiches, tofu Reuben

sandwiches, their ever-popular quinoa avocado salad (recipe below) and more.

Since April 2013, The Randy Radish has been serving up creative plant-based cuisine at workplaces, festivals and farmers markets in the metro Washington, D.C., area while winning kudos from vegetarians and omnivores alike. At last year’s Flower and Garden Festival in Leesburg, Virginia, the truck was parked next to a sausage vendor. “Our line was longer than theirs throughout the entire day,” Lindblad says with a chuckle.

Surprisingly, the couple didn’t start out in the food industry. Jezior was an executive assistant and Lindblad a technology professional when they met in 2006. Jezior’s vegetarian cooking skills soon converted Lindblad to a plant-based diet, and learning about the cruelty of factory farms gave both women more reason to promote meat-free cuisine. During an eight-month course at the Natural Kitchen Cooking School, they decided to open a food truck.

Their menu—which also includes baked goods and breakfast burritos—attracts long lines and repeat business wherever they go. One fan wrote on The Randy Radish’s website: “If I had to name my favorite restaurant in all of metropolitan D.C., it would be a food truck—yours.”

While being self-employed has meant living on a shoestring budget, it has also brought contentment and a sense of purpose, says Lindblad. “We’re trying to alleviate any misconceptions people may have about plant-based foods, and I think it’s working just based on the comments and the return customers.”



QUINOA AVOCADO SALAD

(YIELDS 10 ONE-CUP SERVINGS)

INGREDIENTS

- ½ cup lemon juice
- 1 tablespoon olive oil
- ½ teaspoon sea salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- 5 cups quinoa, cooked and chilled
- 1 cup sweet corn
- 1 cup black beans
- 1 cup fresh cilantro, minced
- 1 cup red onion, diced
- 1 cup tomatoes, diced
(or quartered grape tomatoes)
- 5 avocados, cubed

DIRECTIONS

- 1 Mix together the lemon juice, olive oil, salt, pepper and cayenne in a bowl.
- 2 In a separate large bowl, combine quinoa, corn, beans, cilantro, onion and tomatoes.
- 3 Fold in avocado and dressing mixture until well combined.

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