



Roasted Radishes

SERVES: 2

PREP TIME: 10 min.

COOK TIME: 20 min.

Ingredients:

- 1 pound radishes, leaves and ends removed
- 1 Tablespoon extra-virgin olive oil
- ¼ teaspoon kosher salt
- 1 Tablespoon white wine vinegar
- 1 Tablespoon minced parsley

Directions:

1. Preheat oven 425F.
2. Cut radishes in half and toss in a bowl with olive oil and salt.
3. Line baking sheet with parchment paper and place radishes cut-side down on lined sheet. Roast for 10 minutes.
4. In a large bowl, stir together roasted radishes, vinegar and parsley.
5. Serve warm.



Source: FoodandNutrition.org