



Crispy Roasted Radishes

Serves: 1

Ingredients:

About 20 radishes, halved
3-4 tablespoons olive oil
¼ teaspoon salt (plus more to taste when done)
¼ teaspoon black pepper
¼ teaspoon smoked paprika
¼ teaspoon onion powder
¼ teaspoon garlic powder

Instructions:

Preheat oven to 400 degrees. Toss radishes with olive oil and spices. Roast for 30-40 minutes until golden and crispy. Season with extra salt to taste.

Sauteed Radishes

Ingredients:

4 bunches radishes (about 10 per bunch), washed and quartered
2 tablespoons butter, unsalted
Salt

Directions:

Heat butter in frying pan. Add rashes and salt. Saute until Crispy.