

# Oven Roasted Radishes Recipe

*Serves 4*

## Ingredients

2 bunches radishes with nice greens, roots removed, stems trimmed 1/2” and greens chopped and set aside

2 Tbs. olive oil

1 Tbs. butter

Pinch Sea Salt

1 tsp. fresh lemon juice

Fresh pepper to taste

## Instructions

1. Preheat oven to 450 degrees.
2. Trim radish tops to 1/2” and wash thoroughly in cold water to remove any grit. Slice radishes in half lengthwise.
3. Toss radishes with 1 1/2 Tbs. olive oil. Place on baking sheet, covered with parchment or non-stick baking mat, cut side down. Sprinkle with salt and pepper.
4. Place radishes in preheated oven and roast 8 minutes, turn radishes over and continue roasting for 8 more minutes.
5. Melt butter and 1/2 tsp. olive oil in a skillet over medium high heat. Add coarsely chopped radish greens and cook until wilted. Finish with fresh lemon juice and season with salt and pepper.
6. Toss roasted radishes and the cooked greens together in serving bowl and enjoy!

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