

Garlic Roasted Radishes

Garlic Roasted Radishes are a unique yet delicious way to prepare radishes. Roasting brings out the sweetness that's otherwise masked by the peppery kick that they're known for. This is a must try recipe!

PREP TIME: 10 MINS
COOK TIME: 15 MINS
TOTAL TIME: 25 MINS
YIELD: 4 SERVINGS

INGREDIENTS

- 1 lb. radishes, ends trimmed and halved
- 1 TBSP melted ghee or butter (may sub coconut or avocado oil)
- 1/2 tsp sea salt
- 1/4 tsp pepper
- 2-3 garlic cloves, finely minced
- 1/4 tsp dried parsley, chives or dill

INSTRUCTIONS

1. Preheat oven to 425 F
2. In bowl, combine radishes, melted ghee or butter, salt, and pepper and toss until radishes are evenly coated. Save adding the minced garlic until just before the radishes are done roasting.
3. Spread radishes out in large 9x13 inch baking dish. Don't over crowd.
4. Bake for 20-25 minutes, tossing every 10 or so minutes. Add the minced garlic and dried parsley and bake an additional 5 minutes or until radishes are golden brown and cooked through.
5. Optional: Serve with side of ranch for dipping or drizzling on top and garnish with parsley, dill or chives.

*This recipe has been adapted by Extension Iron County. The original recipe can be found at therealfoodrds.com/garlic-roasted-radishes/



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