Pan-Roasted Radishes

4 servings

INGREDIENTS

- 1 pound Radishes
- 2 Tbs. Butter
- 2 Garlic cloves, sliced*
- Salt and pepper to taste
- 2-3 Fresh Thyme sprigs

*onions, shallots and garlic scapes may be substituted.

DIRECTIONS

2. Cut radishes in half.
4. Using a wooden spatula, move radishes as they begin to brown. Once you have a nice brown on multiple surface, reduce heat to low and let cook about 5-6 minutes until fork tender.
5. Add butter, garlic and thyme sprigs.
6. Raise heat to medium-high and continue moving radish, allow garlic to soften and brown about 1-2 minutes. Remove thyme sprigs.
7. Taste, season with salt & pepper.
8. Serve hot.

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