



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

1. Wash radishes. Remove stems. Trim ends.
2. Cut radishes in half.
3. Heat large skillet over med-high heat. Spray pan with cooking spray. Add radishes.
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.



Vermont
Foodbank
VT Fresh

Become a Recipe Tester and enter to win a \$100 gift card!

Visit VT Fresh for recipes, videos & more! vtfoodbank.org/vtfresh

This material was funded in part by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer.