



Garlic Roasted Radishes

4 servings

INGREDIENTS

- 1 lb. Fresh radishes
- 1 Tbs. Olive oil
- 2 Garlic gloves, finely minced
- Salt and pepper to taste
- 1Tbs. Fresh parsley, chopped (optional)

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Wash radishes. Remove stems. Trim ends.
3. Cut radishes in half.
4. Using a bowl, coat radish halves with olive oil and season to taste with salt and pepper.
5. Spread radishes evenly in a 9X13 inch baking pan.
6. Begin baking. After 10 minutes remove baking pan from oven. Add the minced garlic and toss. Return to oven and continue to bake for 10-15 minutes until radishes are golden brown and fork tender.
7. Optional: Sprinkle with chopped parsley before serving.



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