

Roasted Rainbow Radishes

Prep Time: 10 min

Cook Time: 20 min

Servings: 4



A drizzle of olive oil, and a sprinkle of salt and pepper is all it takes to make this rainbow appear. This easy dish mixes colorful wedges of purple daikon and watermelon radishes with olive oil, salt & pepper. Roasting brings an additional layer of flavor by caramelizing the natural sugars in the radishes. The result is gRRReat; a dish of soft, creamy radishes with a delicate sweet and savory flavor.

Ingredients

- 1 medium purple daikon radish
- 2 medium watermelon radishes
- 1- 2 Tbsp olive oil
- salt & pepper, to taste

Steps

1. Preheat oven to 375°.
2. Wash radishes. Remove stems and trim ends. Use a vegetable peeler to remove any deeply blemished skin.
3. Cut radishes in half. Cut purple daikon in half again across the width. Position flat side on cutting board cut each half/quarter into 6-8 wedges.
4. Pile radishes in center of baking pan. Drizzle with olive oil and season with salt & pepper. Toss radish wedges well to coat evenly.
5. Spread radishes evenly in a baking pan.
6. Roast radishes for 20 minutes, tossing halfway through for even browning. Radishes will be fork tender when done.
7. Adjust seasoning, toss and serve hot.