



# Roasted Rainbow Radishes

2-3 servings

## INGREDIENTS

- 1 purple daikon radish
- 2 watermelon radishes
- 1 Tbs. Olive oil
- Salt and pepper to taste

## DIRECTIONS

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 well to coat evenly.
5. Spread radishes evenly in a baking pan.
6. Roast radishes for 20 minutes, tossing half way through for even browning. Radishes will be fork tender when done.
7. Adjust seasoning, toss and serve hot.



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