Roasted Radishes

Roasting radishes provides a healthy way to enjoy this wonderful root vegetable. While raw radishes are crunchy and peppery, roasted radishes take on the flavor and texture of potatoes and whatever seasonings you would like to add. Enjoy as a meal or side dish!

Ingredients

- 10-15 radishes
- 1 tsp olive oil
- 1 tsp minced garlic
- salt and pepper
- 1 tbsp fresh parsley or green onions
- 1 tbsp parmesan cheese (optional)

Directions

- Wash all fresh produce
- Cut radishes in half and place in a bowl
- Toss radishes with olive oil and garlic
- Spread on a sheet pan or baking dish
- Sprinkle with salt and pepper
- Bake in oven at 425 degrees for 20-25 minutes (add cheese for the last 5-10 minutes if desired)
- Sprinkle with fresh parsley or green onions and enjoy!