ROASTED RADISHES

Servings: 5

Ingredients:

- 1 1/2-2 pounds radishes, about 2 bunches, fresh
- 2 tablespoons olive oil
- 2 tablespoons lemon juice (about 1/2 fresh lemon, juiced)
- 2 tablespoons honey
- Salt and pepper to taste

Instructions:

1. Preheat oven to 425°F.
2. Wash radishes, cut off greens, and then halve or quarter radishes so they are roughly the same size.
3. Toss with the rest of the ingredients and spread in a single layer on a rimmed baking sheet.
4. Bake for 18-20 minutes, stirring once or twice during cooking.
5. Serve immediately.

Recipe modified from original recipe “ROASTED RADISHES” from Rachel Cooks
http://www.rachelcooks.com/2014/03/23/how-to-roast-radishes/