

CHEESY GARLIC ROASTED RADISHES

INGREDIENTS

- 2 lbs Radishes - trimmed and quartered
- 2 garlic cloves - pressed
- 2 tbsp. avocado oil
- Salt - to taste
- 2 tbsp. parsley - minced and separated
- 1 cup Ideal Protein Cheddar Cheese Sauce



PREPARATION

1. Preheat the oven to 450°F.
2. Mix quartered radishes with oil and 1 tbsp. of minced parsley.
3. Roast radishes for 30-35 minutes until the edges brown.
4. Pull out the baking sheet and sprinkle the pressed garlic across the pan.
5. Top the radishes with Ideal Protein Cheddar Cheese Sauce and return to the oven for about 1-2 minutes.
6. Garnish with the remaining parsley.
7. Serve and enjoy.

