ROASTED RADISHES AND TURNIPS



3



ITEM	QUANTIT
Radishes	3 Cups
Turnips	3 Cups
Olive Oil	2 Tbsp.
Kosher Salt	1 Tsp.

PREPARATION

- Set your oven to 400°F (200°C).
- Wash and dry the radishes and turnips.
- Cut the radishes in half and dice the turnips into similar-sized pieces for even roasting.
- In a bowl, toss the radishes and turnips with olive oil and kosher salt. Mix well to ensure they are evenly coated.
- Spread the vegetables on a baking sheet in a single layer.
- Roast for 25-30 minutes, flipping halfway through, until they are golden brown and tender.
- Transfer to a serving dish and enjoy warm as a delicious low-carb side!