

ROASTED FRENCH BREAKFAST RADISHES



SERVING SIZE

3



INGREDIENTS

ITEM

French Radishes
Olive Oil
Kosher Salt
Freshly Ground Black Pepper

QUANTITY

6 Cups
1 Tbsp.
1 Tsp.
½ Tsp.



PREPARATION

- Preheat your oven to 425°F (220°C).
- Wash and trim the radishes, cutting off the tops and root ends. If larger, halve or quarter them for even cooking.
- Place radishes in a mixing bowl and drizzle with olive oil.
- Sprinkle with kosher salt and freshly ground black pepper. Toss until well coated.
- Spread radishes in a single layer on a parchment-lined baking sheet.
- Roast for 15-20 minutes, stirring halfway through, until tender and slightly golden on the edges.
- Remove from oven, transfer to a serving dish, and serve warm. Enjoy!