**Roasted Radishes**

***Source:*** Chef Scotty

***Yield:*** 4 servings

2 ea bunches of radishes

2 T. olive oil, divided

1 tsp coarse sea salt

***Procedure:***

1. Clean and trim radishes and cut into quarters.
2. Toss with 1 T. of olive oil and roast in a 425°F oven for about 45 min, turning occasionally until golden brown and tender.
3. Drizzle with remaining olive and sprinkle with salt.

**Chef Scotty's Notes:**

Roasted radishes have a sweet, earthy flavor and a smooth texture. Enjoy them by themselves or roast them with your other favorite root vegetables such as turnips, beets, potatoes and onions.

**WSU Clark County Master Food Preservers**

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**Food Preservation or Food Safety Questions?**

Contact us via our Food Preservation & Safety Helpline

564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on May 31, 2019

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>