



# Lemony Roasted Radishes

Yield: 4-6 servings

Serving size: ½ cup

## Ingredients

1 bunch	Radishes
1-2 Tablespoon	Olive oil (or canola)
1-2 cloves	Garlic, minced
¼ teaspoon	Black pepper
½ each	Lemon, juiced
2 Tablespoons	Chopped cilantro (optional)
	Pinch of salt (optional)

## Equipment

- Chef knife
- Cutting board
- Large bowl
- Mixing spoon
- Sheet pan
- Parchment paper

## Method

1. Preheat oven to 400°F (or 375°F on convection) and prepare a sheet pan with parchment paper
2. Wash, dry, and cut radishes in halves
3. Toss radishes in a large bowl with oil, minced garlic, pepper, and optional salt
4. Spread vegetables evenly on a sheet pan (do not over-crowd the pan) and roast for 20-25 minutes until golden brown and fork-tender
5. Plate and drizzle with lemon juice and optional cilantro to serve

## Helpful Tips

- If your radishes are large, cut into quarters for quick cooking
- If cilantro is not preferred, try them with parsley, dill, or oregano