



Garlic Roasted Radishes

If you thought radishes were only for veggie trays, think again. Roasting them brings out their natural sweetness making them a delicious accompaniment to chicken, beef, or pork.

Prep: 10 mins

Cook: 25 mins

Total: 35 mins

Servings: 8 servings

INGREDIENTS

- 2 lb. fresh radishes, stems removed, ends trimmed, and halved
- 2 tablespoons melted ghee, butter, avocado oil or olive oil
- 1 teaspoon fine salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon dried parsley, dried chives, or dried dill or mix
- 4 garlic cloves, finely minced
- Optional for serving: [Ranch dressing](#) for drizzling or garnish of fresh parsley, dill, or chives

INSTRUCTIONS

1. Preheat oven to 425°F.
2. In a bowl, combine the radishes, cooking fat (ghee, butter or oil), dried herbs, salt, and pepper; toss until the radishes are evenly coated. (**Note: don't add the minced garlic until step 3**).
3. Spread the radishes into a single layer in a large 9X13-inch baking dish.
4. Bake for 20-25 minutes, tossing every 10 minutes.
5. After the first 10 minutes of baking, add the minced garlic and toss well. Return the dish to the oven to bake for an additional 10-15 minutes or until the radishes are golden brown and easily pierced with a fork.
6. If desired, serve with ranch dressing for dipping or drizzling on top and garnish with fresh parsley, dill, or chives.