



HERB ROASTED RADISHES

Ingredients

- *2-4 bunches of radishes, washed & tops removed*
- *2 tbsp olive oil*
- *2 tbsp chopped fresh rosemary*
- *½ tsp salt*
- *½ tsp black pepper*

Directions

- 1. Preheat oven to 425 degrees.*
- 2. Remove stems from the radish and chop radishes in halves or quarters.*
- 3.. Toss 2 tablespoons of olive oil, rosemary, salt and pepper in with the radishes until well covered*
Pour onto a baking sheet with parchment paper. Bake at 425 for 30-35 minutes, or until the radishes are browned and crisp.
- 4. Remove from oven and serve!*



Buying and eating local is a more sustainable way to consume your food! A typical carrot travels 1,838 miles to reach your dinner table.