

Sautéed Radishes

Serves 4



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 2 bunches radishes, halved
- 1 tablespoon extra virgin olive oil
- Salt and pepper to taste
- Balsamic vinegar (optional)

Directions

1. Heat olive oil in a fry pan, then add radishes, cut side down.
2. Sauté until golden brown on both sides, about 6-8 minutes.
3. Season with salt and pepper to taste and drizzle balsamic vinegar on top if desired.

Note

You can also sauté the radish greens! Add a splash of vinegar to balance the bitterness.

Recipe from Cook Well Berkeley: Spring Recipes, Spring 2014