

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Roasted Radishes with Radish Greens

1 bunch radishes
2 tbsp extra virgin olive oil
2 tbsp butter
2 tbsp lemon juice
Salt & pepper to taste

Directions:

Preheat the oven to 500°. Trim the radishes and wash the greens; pat dry. In a large ovenproof skillet, heat the oil until shimmering. Add the radishes, season with salt and pepper and cook over high heat, stirring occasionally, until lightly browned in spots, about 2 minutes. Transfer the skillet to the oven and roast the radishes for 15 minutes, until crisp tender. Return the skillet to the burner and stir in the butter to coat the radishes. Add the radish greens and cook over moderate heat until they are wilted, about 2 minutes. Add the lemon juice and season with salt. Serve immediately.



Untiedt's Vegetable Farm, Inc.

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