



## Ravishing Roasted Radishes

A FRESH TAKE FOR THIS OFTEN OVERLOOKED  
ROOT VEGETABLE

ONE OF THE FIRST CROPS to pop up in spring is the radish. They love the cool spring weather and come to maturity quickly. Whether you are a gardener who grows them, or you pick them up at the market, don't pass up these beautiful gems. I have always enjoyed thinly sliced raw radishes as an open face sandwich with good bread, salty butter and a squeeze of lemon juice, but I wasn't aware that roasting radishes could be so delicious.

Stay with me! Just like many roasted vegetables, Brussel sprouts, cauliflower, and carrots, the bitterness of the raw vegetable caramelizes in the hot oven producing a sweet and tender outcome. Same applies with radishes.

As an extra bonus, they become a beautiful hot pink color once roasted. These root vegetables are delicious served as an appetizer or a side dish for a weeknight dinner or even a holiday table. Today I am serving them on a bed of savory herb yogurt. U





## Roasted Radishes with Savory Herb Yogurt

### INGREDIENTS:

1 lb. radishes, halved if large (may use traditional red, tricolor, or French breakfast radishes) leafy ends removed and saved  
1 T. olive oil  
1 t. kosher salt  
1/2 t. cracked black pepper  
1/4 t. grated fresh garlic

### For the Yogurt:

1 cup full-fat Greek yogurt  
1/2 cup fresh assorted herbs chopped, use green onion or chives, parsley, and dill.  
1-2 Ts. extra olive oil  
1 clove grated garlic  
1 T. fresh squeezed lemon juice  
Zest of the lemon  
1/4 tsp kosher salt,  
1/4 tsp cracked black pepper  
Ingredient amounts can be adjusted to taste.

### METHOD:

To roast the radishes, preheat your oven to 425°. Line a baker's half-sheet pan with parchment. Add the radishes to the pan then drizzle with olive oil, kosher salt, pepper, and garlic. Toss by hand until evenly coated then spread the radishes out into an even layer, cut side down. Roast for 20-25 minutes or until the radish edges are lightly golden. Turn the radishes halfway through.

While the radishes are roasting, prepare the garlic herb yogurt. In a medium bowl, add the yogurt, herbs, oil, lemon juice, salt, pepper, and garlic. Fold with a spatula until well-combined. Refrigerate until needed. To serve, use a spatula or spoon to smooth the yogurt out in an even layer onto a large plate or platter. Top with roasted radishes, add lemon zest, and finish with a sprinkle of flaky sea salt.

### ALTERNATIVE FOR SERVING:

An alternative is to serve the radishes with delicious nutty, brown butter drizzled over top. For an extra layer of flavor try adding grated garlic and a chopped anchovy to your brown butter elevating the flavor with a savory umami flavor.

In a skillet over medium heat, add 1/2 stick butter and allow it to melt, stirring with a silicone spatula occasionally. As the butter melts it will begin to foam. Watch the pan closely.

The color will quickly change from buttery yellow, to golden, to toasty brown. Once the butter has reached a stage where it is golden brown with some toasty brown bits, remove it from the stove immediately and carefully transfer to a small heat-proof bowl until ready to use.

A lighter alternative is to toss the roasted radishes with assorted greens and the extra herbs for a delicious salad with a drizzle of olive oil and squeeze of lemon juice.

Serve with crusty bread as an appetizer or as a side with your favorite protein.

It pairs perfectly with a cast-iron seared ribeye, or grilled lamb chops.

## Pro Tip

Don't discard those beautiful, nutritious, leafy radish ends. They can be cut and stored stem down in a cup of water in the refrigerator. Use finely chopped leaves as garnish, add to salads or sauté with spinach or kale. You can even use them to make radish green pesto.



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