



Wickham Farms CSA

Roasted Radishes

with Brown Butter, Lemon, and Radish Tops

Recipe courtesy of Epicurious

Ingredients

- 2 bunches medium radishes (about 20)
- 1½ Tbsp. extra virgin olive oil
- coarse kosher salt
- 2 Tbsp. (¼ stick) unsalted butter
- 1 tsp. fresh lemon juice

Method

1. Preheat oven to 450 degrees Fahrenheit.
2. Brush a large, rimmed baking sheet with olive oil.
3. Cut off all but 1/2 inch of the green radish tops; reserve trimmed tops and rinse well. Coarsely chop radish tops and set aside.
4. Cut radishes lengthwise in half and place in medium bowl. Add olive oil and toss to coat.
5. Place radishes, cut side down, on prepared baking sheet; sprinkle lightly with coarse salt.
6. Roast until radishes are crisp-tender, stirring occasionally (about 18 minutes). Season to taste with more coarse kosher salt, if desired.
7. Melt butter over medium-high heat. Add a pinch of coarse kosher salt to skillet and cook until butter browns, swirling skillet frequently to keep butter solids from burning (about 3 minutes). Remove skillet from heat and stir in fresh lemon juice.
8. Transfer roasted radishes to warmed shallow serving bowl and drizzle brown butter over. Garnish with chopped radish tops and serve.

