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# Roasted Radishes

*Jessica D'Ambrosio, Melissa Gaman, Khallil Hymore and Steve Jackson*  
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**2 pounds radishes, halved or quartered depending on size**  
**2 tablespoons olive oil**  
**1 teaspoon Kosher salt**  
**few grinds pepper**

Trim the radishes and halve or quarter depending on the size.

In a bowl, toss the radishes with the olive oil, Kosher salt and pepper.

Spread on a rimmed baking sheet.

Roast at 425 degrees, stirring once, until golden and tender, 30 to 45 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 402 Calories; 31g Fat (67.8% calories from fat); 4g Protein; 29g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 2076mg Sodium. Exchanges: 5 1/2 Vegetable; 5 1/2 Fat.*