

# *Everyday Healthy! Everyday Delicious!*

From the Kitchen of Janice Feuer Haugen

## **Roasted Radishes w/ Radish Greens & Umeboshi Vinegar**

Roasted radishes are a delicious side dish, appetizer or a tasty addition to stir-fries. Salty, sour umeboshi vinegar is a digestive that brightens the earthiness of roasted radishes. The thinly-sliced radish greens amp up the radish flavor. When you can find them, roast an assortment of radish sizes and colors for a livelier presentation. For a tasty and colorful variation: toss the hot radishes with some crumbled feta cheese.

Serves 2 – 4

2 dozen medium-large radishes, about 3 bunches  
1½ tablespoons olive oil  
Coarse salt and freshly ground pepper to taste  
1 tablespoon umeboshi (“ume”) vinegar *OR* fresh lemon juice  
1 tablespoon thinly sliced radish greens

Preheat the oven to 425 degrees.

Wash, trim and dry the radishes, saving all but a few of the greens for another use.

Toss the dry radishes with the olive oil and salt and pepper. Place them onto a parchment-lined baking pan.

Roast them, shaking the pan occasionally, until they are golden brown and just tender, about 45 minutes.

Remove them to a serving bowl and toss with either the ume vinegar *OR* fresh lemon juice, and radish greens. Add additional salt and pepper to taste.

