

Roasted Radishes with Rosemary and Honey

- 2 bunches radishes, cleaned, trimmed, and sliced
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon honey
- Salt and pepper to taste



1. Preheat oven to 375 degrees. Grease a baking sheet with cooking spray.
2. Place radishes on the baking sheet and toss with olive oil, salt, rosemary, and honey.
3. Roast for 20-25 minutes, stirring occasionally so they cook evenly. Remove from oven when golden brown and slightly crispy

Pickled Radishes

- 1 bunch of radishes (with the greens if possible)
- 1 cup water
- ½ cup vinegar (white or apple cider)
- 1 tablespoon sugar
- 1.5 teaspoon salt
- 2 garlic cloves sliced thin
- Fresh thyme



1. Slice radishes thin and place in a mason jar.
2. Add sliced garlic and thyme.
3. Heat water, vinegar, sugar and salt on the stove until sugar and salt are dissolved.
4. Pour water mixture over radishes until they are fully covered
5. Screw on the mason jar job and turn upside down a couple times to evenly distribute everything.
6. Place in Refrigerator and enjoy after a couple of hours!

Radish Greens Pesto

- 1/2 cup pine nuts, pepitas, or walnuts, almonds
- 1 small garlic clove
- 2 tablespoons lemon juice
- 1 cup radish greens
- 1 cup basil (or just use more radish greens!)
- ~1/3 cup extra-virgin olive oil
- 1/4 cup Parmesan cheese, optional
- Salt and pepper to taste



1. In a food processor or blender, combine the nuts, garlic, salt, and pepper and pulse until well chopped. Add the lemon juice and pulse again.
2. Add the radish greens and basil and pulse until combined.
3. With the food processor running, drizzle in the olive oil and pulse until combined. Add the Parmesan cheese, if using, and pulse briefly to combine. For a smoother pesto, add more olive oil.
4. Makes around 1 cup!