

Roasted Radishes
By Ali Slagle
The New York Times/NYT Cooking

Total Time: 30 minutes
Prep Time: 10 minutes
Cook Time: 20 minutes
Servings: 4

Ingredients

1 bunch large radishes (about $\frac{3}{4}$ pound), tails removed, greens trimmed and reserved (if available), and bulbs halved stem to tail
1 to 1½ tablespoons extra-virgin olive oil
Salt and pepper
Honey (optional)

Preparation

1. Heat the oven to 400 degrees. If your radishes have fresh-looking greens, wash and dry them well. On a sheet pan, toss the radishes and greens with the oil (1 ½ tablespoons if using greens; 1 tablespoon if not). Season with salt and pepper. Arrange the radishes cut side down. (It's OK if the greens are crowded.)
2. Roast until the radishes are crisp-tender and translucent, the cut sides are golden in spots and the greens are crisp, 15 to 20 minutes. Drizzle with honey, if desired.