

Roasted Radishes with Soy Sauce and Toasted Sesame Seeds

INGREDIENTS

40 medium radishes, trimmed and cut into fourths (use all red or a mixture of red and white)

3 tablespoons roasted peanut oil

2-4 tablespoons soy sauce

4 green onions (scallions), sliced thin

2 tablespoon sesame seeds, toasted in a dry pan

Note:

This recipe also works well with turnips

Makes about 8 servings

Recipe courtesy of Kalyn's Kitchen



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INSTRUCTIONS

1. Preheat oven to 425° F
2. Wash radishes, trim ends, peel if needed, and cut into same size pieces
3. Cut green onions into thin slices
4. Toss radishes with peanut oil, then roast for about 20 minutes, stirring one or two times. When radishes are tender and starting to brown, remove from oven
5. Toss with soy sauce to coat and mix in green onion slices. Put back in oven and roast about 5 more minutes
6. During the final 5 minutes of roasting time, put the sesame seeds in a dry pan and toast over stove for about 2 minutes, or until starting to brown
7. Remove radishes from the oven, place in serving bowl and sprinkle with toasted sesame seeds
8. Serve hot or enjoy cold!

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