

Braised Radishes

Serves 4, ½ cup servings

30 min prep

10 Radishes quartered

3 cups radish greens

½ cup stewed tomato

2 cups sliced sweet onion

¾ cup balsamic vinegar

¼ cup honey

3 tsp salt

1 tsp blk pepper

4 garlic cloves

½ tbsp rosemary

1 tbsp basil

¼ cup olive oil

¼ cup shredded parmesan or pecorino romano

1. In small sauce pan, on medium heat, bring balsamic vinegar and honey to a simmer. Lower heat to medium-low and reduce sauce by half.
2. Thoroughly wash radish plants to remove dirt. Separate radishes from greens, cut off stem and root from radish bulb, quarter cut bulbs. **PREP**
3. Half sweet onion, cut into thin slices. Crush garlic cloves, removing skin, keep whole.
4. Take radish greens and remove leaves from stems, set aside.
5. Heat a sauté pan on medium heat, add oil to hot pan
6. Add radishes, garlic, onion, rosemary, basil, salt, and pepper to pan, sauté until onions are opaque. **SWEAT**
7. Add radish greens, continue sautéing until radishes and onion are golden brown. Add tomatoes, let warm through. **SAUTE**
8. Remove from heat, drizzle reduced balsamic vinegar over radishes, and serve topped with shredded cheese. **SEASON**

