



HERB-ROASTED RADISHES

SERVES: 30 tastes or 6 serves at home

INGREDIENTS:

- 15-20 radishes (2 bunches) leaves trimmed and each radish halved
- 2 tbsp extra virgin olive oil
- Salt and pepper to taste
- 5 sprigs rosemary, leaves picked
- 5 sprigs thyme, leaves picked
- 1 handful parsley, finely chopped

METHOD:

1. Preheat the oven to 200°C.
2. Prepare all the ingredients based on the instructions in the ingredient list.
3. Line a baking tray with baking paper.
4. Place the radishes, olive oil, salt, pepper, rosemary and thyme in the large bowl.
5. Toss to coat the radishes evenly in the olive oil and herbs.
6. Arrange the radishes in a single layer on the lined baking tray.
7. Roast in the oven for 25 minutes until golden brown and tender.
8. Sprinkle with freshly chopped parsley and serve.

