

Simple Ideas for Radish

- Steam whole radishes until tender, about 8 to 10 minutes; serve with a drizzle of olive oil and a sprinkle of salt.
- Cut the radishes in half and roast them at 450° for about 15 minutes.
- Sprinkle chopped radishes on top of potato or macaroni salad to add spice.
- Sauté quartered radishes in olive oil or butter until crispy; sprinkle with pepper.
- Spread cream cheese on a cracker and place slices of radishes on top to create a quick appetizer or snack.

Baked Radish Chips

These chips are tasty and would go great sprinkled over salad or baked potato.

5 Radishes

Salt

Spices, such as, paprika or chili powder

Preheat the oven to 375°. Cut the top and bottom of the radishes off. Thinly slice each radish. Spray a cookie sheet with non-stick oil and spread the radishes in a single layer on the sheet. Lightly salt them and add any spices at this time (The flavor of the spices will concentrate so use them sparingly). Bake for 10 minutes and then flip the radishes. Bake for another 5 to 10 minutes.

Red, White, and Blue Chicken Pasta

Steaming the radishes mellows their peppery flavor and makes them sweet. If you like the zesty taste I would limit the time they spent in the steamer. I also add more blue cheese than the recipe calls but you can add as much or little as you like to suit your own taste.

6 Radishes

1 lb Bowtie pasta

4 Tablespoons butter

3 Tablespoons all-purpose flour

2 Cups heavy cream

1 ½ Cups milk

1 Cup shredded rotisserie chicken

½ Cup blue cheese crumbles

Fill a large pot full of water and bring to a boil. While the water for the pasta heats up cut the top and bottom off the radishes. Place radishes in a steamer and cook until tender. Once the water for the pasta starts bubble, add salt and the pasta. Cook the pasta according to the directions on the box. As the pasta cooks, heat the butter in medium saucepan over medium heat. Add the flour and whisk until smooth. Gradually add the cream and milk and whisk until mixture begins to thicken and bubble. Remove from heat.

Place the radishes on a plate. Slice them into quarters and toss them in the cream sauce. Drain the pasta. Then place the pasta on a serving dish. Pour the cream and radish sauce over the pasta. Top the dish with shredded chicken and blue cheese crumbles.