



Roasted Radishes with Bacon

Serves 4 to 6. Prep time: 10 minutes active; 45 minutes total.

1 pound (about 3 cups) radishes
4 slices uncooked bacon
2 tablespoons minced garlic

2 tablespoons minced fresh sage
Pinch each of salt and black pepper

Preparation

Preheat the oven to 375 degrees F. Oil a rimmed sheet pan.

Cut the radishes in half after removing leaves and dice the bacon. Mix all ingredients in a large bowl and lay out on the sheet pan. Bake for 30 to 35 minutes, stirring occasionally, until the bacon is well-cooked and the radishes are tender. Drain off some of the bacon grease before serving warm on a bed of fresh greens.

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Ingredient checklist

PRODUCE

- Radishes
- Sage
- Garlic

MEAT/SEAFOOD

- Bacon

SPICES/SEASONINGS

- Sea salt
- Black pepper

Serving suggestion

This earthy dish works best alongside simple roasted or grilled meats and poultry. Omit the bacon and add a splash of balsamic vinegar for a perky, vegetarian option that pairs well with mac and cheese.

Nutritional information per serving

106 calories	9 g. fat
13 mg. cholesterol	227 mg. sodium
4 g. carbohydrate	2 g. fiber
3 g. protein	

The nutritional values and information provided are approximations.



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