

# Recipe of the Month

MARCH



## Roasted Florida Radishes

### INGREDIENTS:

- 3 cups Florida radishes, trimmed and halved
- 3-4 sprigs fresh rosemary, minced
- 1 bunch fresh parsley, for garnish
- 1 tablespoon garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon butter, melted
- Sea salt and fresh ground pepper, to taste



### INSTRUCTIONS:

1. Preheat oven to 400°.
2. Combine ingredients and toss to evenly coat.
3. Pour onto a sheet pan and roast for 35-40 minutes, stirring halfway through cooking time.
4. Taste and readjust seasoning if needed. Garnish with fresh parsley, if desired.

**Fresh Tip:** *A final sprinkle of sea salt after roasting brings out the sweetness of the radish.*

Enjoy!