

CARDAMOM ROASTED RADISHES



Ingredients:

1	Bunch	Radishes
1	Tablespoon	Olive Oil
1	Teaspoon	Honey (or Agave)
½	Teaspoon	Lemon Juice
⅛	Teaspoon	Cardamom
¼	Teaspoon	Salt

Directions:

1. Preheat oven to 425°. Wash and trim radishes, then halve or quarter them so they are all uniform in size.
2. Mix together remaining ingredients and toss the radishes in mixture to coat.
3. Place on a sheet pan and roast for 18 to 20 minutes. Remove from oven and enjoy!