

Roasted Radish Roots with Herbs

Ingredients:

- 1 lb of round red radishes, washed and halved
- 2 tablespoons of olive oil
- Salt and pepper to taste
- 2 tablespoons of fresh chopped herbs (such as rosemary, thyme, or parsley)

Instructions:

1. Preheat your oven to 425°F (220°C).
2. Toss the radishes with the olive oil, salt, and pepper in a bowl until they're well coated.
3. Spread the radishes out on a baking sheet in a single layer.
4. Roast the radishes in the preheated oven for about 20-25 minutes, until they're golden brown and tender.
5. Sprinkle the roasted radishes with the chopped herbs, toss to combine, and serve hot.