



WARM RADISH SALAD

30 MINUTES

MAKES 2-4 SERVINGS

Cooking your radishes is a fun and new way to eat these spicy, crunchy gems. Drizzled with brown butter, a Micro Radish pesto, topped with parmesan cheese and hazelnuts, this salad is deliciously divine.

INSTRUCTIONS

Preheat oven to 425°F. Toss radishes in oil and season with salt and pepper. Place on oiled baking sheet, cut side down and cook 10-20 minutes until fork tender.

Place radishes on serving dish, dallop with pesto, drizzle with brown butter, garnish with hazelnuts, parmesan, lemon zest and micro greens. Serve immediately and toss before serving.

For The Brown Butter:

Place 3 Tbsp butter in a sauce pot or pan. Cook on medium heat, swirling the pan, until butter foams, and becomes deep brown, and smells nutty, but be careful not to burn. Remove from heat and pour into a separate dish, as soon as it is done to avoid burning.

For Pesto:

Combine all ingredients for pesto, excluding oil, into food processor or blender. Pulse until combined. Run on low and slowly drizzle in olive oil until desired consistency. Season. Set aside.

Enjoy!

INGREDIENTS

Salad:

- 1 Lb of Radishes, trimmed & halved
- 1 Tbsp of Oil, of choice
- Salt & Pepper, to taste
- 2-3 Tbsp of Brown Butter - *Recipe Below*
- 1/8th Cup of Hazelnuts, toasted
- 1/4 Cup of Paremсан Cheese, shaved
- 1/2 Package of GoodLeaf Micro Radish
- Zest of 1 Lemon
- Micro Radish Pesto - *Recipe Below*

Pesto:

- 1/2 Package of GoodLeaf Micro Radish
- 1 Clove of Garlic, peeled & minced
- 1/4 Cup of Parmesan Cheese
- 1/8 Cup of Hazelnuts, toasted, chopped
- Juice of 1/2 of a Lemon
- 1/4-1/3 Cup of Olive Oil
- Salt & Pepper, to taste



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