

Sauteed Radishes

Recipe adapted from *allrecipes.com*

Provided by the Auburn Interfaith Food Closet

SERVES: 4

PREP TIME: 10 minutes

COOK TIME: 10 minutes



INGREDIENTS

- 1 tablespoon butter
- 20 radishes
- Salt and ground black pepper, to taste

DIRECTIONS

1. Carefully wash radishes, trim ends. Cut radishes in half. Blot dry.
2. Heat butter in a skillet over low heat. Arrange radishes, cut side down, in the melted butter. Season with salt, and black pepper.
3. Cook, stirring occasionally, until radishes are browned and softened, about 10 minutes.

Note:

Enjoy this recipe as a great alternative to just having radishes in a salad.



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