



Roasted Purple Daikon Radish

Serving:

4

Type:

Side, vegan, gluten free, kosher

Author:

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Notes:

Roasting purple daikon radishes mellows them out. Their sharpness is softened and they become a vibrant violet purple that brightens the plate. This recipe is ridiculously easy- it's really all about your hot oven and a high quality olive oil.

Ingredients:

1.5 pounds purple daikon radishes

2 TB. high quality extra virgin olive oil

salt and cracked black pepper

lemon wedges for serving, optional

Directions:

Preheat oven to 450 degrees F.

Line a sheet pan with parchment paper.

Lightly scrape the radishes to remove any surface dirt.

Remove tips and tails and cut radishes in half, lengthwise. Cut across the sections, making half rounds.

In a large bowl, toss radishes with olive oil, salt and pepper.

Distribute radish pieces on prepared pan, making sure pieces do not touch each other.

Roast for 25-30 minutes, until pieces can be pierced easily with a fork.

Tips:

It's not really necessary to peel these radishes but I gave them a quick scraping with a vegetable peeler. This side dish is best when eaten warm, straight out of the oven. A quick spritz of lemon adds a nice zing.