

Yummy Garlic Roasted Radishes

Description

Savory and delicious radishes. You will love it.

Prep time: Five minutes

Cook time: Thirty minutes

Total time: Thirty minutes

Servings: 6

Ingredients

20-25 medium radishes
1/2 cup of low-sodium vegetable broth
3 cloves of garlic, minced
1/2 teaspoon of dried rosemary
1/2 teaspoon of onion powder
1/4 teaspoon of oregano
Pepper and Himalayan pink sea salt
1 teaspoon of fresh rosemary (if desired)

Instructions

1. Preheat the oven to about 400 degrees F, then prepare the radishes. Cut off the greens, stems, and roots. Rinse with water. Slice each radish in half.
2. Add the minced garlic, vegetable broth, rosemary, oregano, onion powder, pepper, and salt into a casserole and whisk to mix.
3. Pour the radishes into the baking dish, then scoop the broth over the radishes and then transfer to the oven. Bake until the radishes are tender, about thirty minutes. Garnish with the rosemary.
4. Serve.