

# Roasted Radishes with Anchovies

## Ingredients

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## Instructions

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Pre-heat oven to 375 degrees

Wash and dry the radishes thoroughly. Then cut them into halves or quarters. Though you may leave the small ones whole. Your goal is uniform bite-sized pieces.

Toss the radishes with the chopped capers, anchovies, garlic, olive oil in a medium-sized bowl. Season with a generous amount of salt and pepper. Spread the mixture onto a parchment lined baking sheet, in as close to a single layer as possible.

Roast them in the upper third of the oven for 30 minutes, stirring them once or twice to achieve

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even coloring. Squeeze plenty of lemon juice over the hot radishes just before serving.