**Roasted Daikon Radishes, Carrots & Peppers**
\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
*This recipe makes use of Riverside’s radishes.*



**Ingredients**

* 1 bunch daikon radishes, 3 **Daikon** **radishes**, scrubbed and sliced into 1/4-inch rounds
* 4 carrots, peeled and cut into 1/4-inch rounds
* 1 red bell pepper, thinly sliced
* 1 shallot, thinly sliced
* 2 tbsp extra virgin olive oil
* Salt and pepper, to taste
* 1/4 cup balsamic vinegar

**Instructions**

1. Preheat the oven to 400 degrees. Combine the daikon, carrots, red peppers, shallot and olive oil on a nonstick baking sheet. Season well with salt and pepper. Roast for 25-30 minutes, stirring once or twice until tender.
2. Drizzle the veggies with balsamic vinegar and return to the oven. Roast for an additional 5 minutes. Toss well and then transfer to a serving bowl.
3. Enjoy!

source: [sarahscucinabella.com](https://sarahscucinabella.com/2013/05/29/roasted-daikon-radish-carrots-and-peppers/)