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| Sauteed RadishesC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s radishes**Ingredients**:1 tablespoon butter20 radishes, ends trimmed and radishes cut in halfSalt and ground black pepper to taste**Directions:**Heat butter in a skillet over low heat; arrange radishes, cut side-down, in the melted butter. Season with salt and black pepper. Cook, stirring occasionally, until radishes are browned and softened, about 10 minutes.Photo/recipe: [allrecipes.com](https://www.allrecipes.com/recipe/232669/sauteed-radishes/) |

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