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Roasted Rosemary Garlic Radishes

Ingredients

- 3 bunches radishes, washed and quartered
- 1 tablespoon olive oil or avocado oil
- 2 teaspoons fresh rosemary, chopped
- 1 clove garlic, minced
- 2 teaspoons lemon juice
- salt and pepper, to taste

Directions

Preheat oven to 350°F. In a large bowl, add radishes, olive oil, rosemary, garlic, salt, and pepper. Mix well to combine. Place on a baking sheet lined with parchment paper. Roast for 35 minutes, stirring halfway through. Upon removing radishes from the oven, toss with lemon juice. Enjoy!

Nutrition Facts

1 serving

Calories	40
Total Fat	2.5g
Saturated Fat	0g
Cholesterol	0mg
Sodium	90mg
Total Carbohydrates	4g
Dietary Fiber	2g
Sugar	2g
Protein	1g