

Braised Radish Greens with Red Radishes

12 radishes with green tops
2 Tb olive oil plus
2 shallot diced
1/4 tsp Celtic sea salt
1 tsp fresh thyme leaves
fresh pepper
1 Tb fruity extra virgin olive oil

- Trim radish leaves off leaving a short length of stem attached to the radish. Wash and set aside
- Cut small radishes in half, the large ones in quarters
- In a medium sauté pan, heat the olive oil on low. Add the shallots and cook until softened, about 2 minutes.
- Add radishes, thyme, salt and pepper and enough water to barely cover the radishes about 1/2 way. The amount of water will depend on the size of your radishes and your pan.
- Bring to a simmer and cook until almost tender, 3-5 minutes.
- Add radish tops and simmer 1-2 minutes until the greens are wilted. Most of the water will have evaporated.
- Season with 1 Tb fruity extra virgin olive oil. Taste to adjust salt and pepper
- Serve

A few more things...

- ✓ This dish is very nice with organic butter instead of olive oil. The butter has a nice sweet flavor.