

ROASTED RADISHES

(from the Bewitching Kitchen)

1 bag of radishes (or any amount to serve two)

olive oil to coat

1/2 teaspoon smoked paprika

salt and pepper

water

squirt of lemon juice

Heat the oven to 400F.

Cut each radish in half, if you have very large ones in the bag, quarter them. Place in a bowl and drizzle olive oil to coat them. Season with paprika, salt and pepper.

Place as a single layer on a baking dish, add about one tablespoon of water, cover the baking sheet with aluminum foil. Place in the oven and roast, covered for 20 minutes. Remove the foil and roast for 15 to 20 minutes more, moving them around occasionally, until fully tender and starting to get golden brown.

Squirt lemon juice right before serving, not too much, just a light drizzle.