

# Black Radish Recipe: Miso Roasted Black Radishes

## Ingredients

- 2 medium-large black radishes
- 2 tbsp. olive oil
- 1-2 cloves of garlic, very finely minced
- 1 tbsp. red miso paste
- ½ tbsp. soy sauce
- ½ tbsp. rice vinegar
- Salt and pepper, to taste

## Steps

1. Preheat the oven to 400°F (200°C). Prepare a baking sheet with a silicone mat and set aside.
2. Wash the radishes well, and use a peeler to create stripes, leaving parts with the black skin still attached (totally optional, but a fun visual effect!). Cut the radish into slices, about ½ inch thick.
3. Combine the remaining ingredients in a large bowl, and mix well to combine. Once it's thoroughly mixed together, add the radishes (in batches if necessary), stir to coat, and place on the prepared baking sheet. Pour any remaining sauce over the radishes, and place in the preheated oven. Bake for 15 minutes, flip the radishes over, and bake for another 15-20 minutes until soft and a little crispy.

