

Stovetop Radishes with Mint & Miso Yogurt

- 1 tbsp extra virgin olive oil
- 1 tbsp butter
- 1 bunch radishes, cut into wedges
- Flaky salt (like maldon sea salt), to taste
- Freshly ground black pepper, to taste
- 2 tablespoons fresh mint, chopped
- radish greens
- 1 tsp white miso paste
- 1 cup thick greek yogurt

Heat oil and butter in pan. Add radishes and let sit for 8-10 minutes, tossing every now and then, until caramelized on surfaces. Make sure not to crowd the radishes, so that they are in one layer on the pan.

When browned on all surfaces and easily pierced with a fork, add in radish greens and sautee until slightly wilted and cooked. Remove from heat. Toss with fresh mint, salt and pepper.

Mix miso paste and yogurt together.

Spread yogurt on plate, then add radishes!