

Roasted Radish Salad



Ingredients:

- ½ cup thinly sliced dried figs
- 2 table spoon olive oil, divided
- 2 cups radishes, halved or quartered (10 oz.)
- 8 cups baby spinach and
- 4 cups radish greens
- ¼ cup pine nuts
- ¼ cup chopped black olives, optional
- Salt and black pepper to taste

Serves: 6 persons

Preparation time: 20 min.

Method:

1. Place figs in small bowl, and cover with boiling water. Plump 5 minutes, then drain, and set aside.
2. Meanwhile, heat 1 table spoon oil in large skillet over medium-high heat. Add radishes, cover, and cook 3 minutes, or until browned on one side (do not stir). Shake pan, and cook, uncovered, 3 to 4 minutes more, or until radishes are just

tender. Transfer to bowl, and season with salt and pepper, if desired. Set aside.

3. Return skillet to heat, and add remaining 1 table spoon oil. Add spinach and radish greens, and cook 2 minutes, or until barely wilted, turning with tongs. Add pine nuts, figs, olives (if using), and radishes. Cover, and cook 3 minutes more, or until greens are tender and radishes are heated through. Transfer to serving bowl.