 **Lemony Balsamic Radish Roots and Greens**

**Ingredients for Sauté:**

\*2 tablespoons olive oil

\*approx. 14 ounces of radishes (or 2 bunches) with greens

\*1/4 teaspoon salt

\*2 – 3 green onions, thinly sliced

\*2 tablespoons green olives with pimentos, chopped

**Sauce ingredients:**

\*1 ½ teaspoons lemon juice

\*1 teaspoon lemon zest

\*1 tablespoon balsamic vinegar

\*1/4 teaspoon each salt and pepper

Mix ingredients in small bowl and set aside.

Wash radishes and greens well to remove grit. Dry greens and coarsely chop. Slice radishes.

Place 12-inch skillet over medium to medium-high heat. Add olive oil, and once hot add radishes and ¼ teaspoon salt. Stir occasionally until lightly browned. Add greens, cooking for a few minutes until tender. Add green onions and olives, then stir in reserved lemon balsamic sauce. Heat through and serve.

Makes 4 servings

Margie Mansure, margie\_mansure@ncsu.edu

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