

# GRILLED RADISHES

**Time: 30 minutes**

**Serves: 6**

## Ingredients:

60ml fresh lemon juice  
1 clove garlic - finely chopped  
10g honey  
5g dijon mustard  
5g fresh mint leaves  
1 pinch fresh ground black pepper  
11g kosher salt  
100ml extra-virgin olive oil  
1.5kg radishes - cut in approx. 2cm wedges

## Preparation:

Preheat an outdoor grill on high.

In a blender or small food processor, combine the lemon juice, garlic, honey, mustard, mint, pepper and one gram of the salt.

Turn on the blender or processor and drizzle in the oil. Set this vinaigrette aside.

Toss the radishes with the remaining ten grams of salt and place in a grilling basket.

Grill on high with the lid closed, tossing occasionally until softened and with some charred edges (approximately 20 minutes).

Toss the radishes with the vinaigrette and serve immediately.

## Nutritional Information Per Serving:

Calories: 175  
Fat: 15g  
Carbs: 12g  
Fibre: 4g  
Protein: 2g