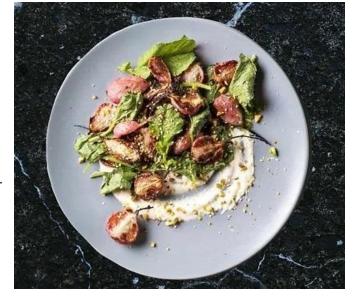
Roasted Radishes with Yogurt-Tahini Sauce

Ingredients

- ½ cup plain whole-milk yogurt
- 2 Tbsp tahini
- 1 tsp grated lemon zest, plus 4 tsp juice, divided
- 1 garlic clove, minced
- ¾ tsp plus 1/8 tsp table salt, divided
- ¼ tsp pepper, divided
- 2 Tbsp chopped toasted pistachios or almonds
- 1½ tsp toasted sesame seeds
- 1/8 tsp ground cumin
- 3 Tbsp unsalted butter, melted
- 5½ tsp white miso, divided
- 1½ tsp honey, divided
- 2 pounds radishes, trimmed and halved lengthwise with 8 cups of their greens reserved
- 1 tsp extra-virgin olive oil



Preparation

- 1. Adjust oven rack to lowest position and heat oven to 500°
- 2. Whisk yogurt, tahini, lemon zest, 1 teaspoon lemon juice, garlic, ¼ teaspoon salt, and ¼ teaspoon pepper together in a bowl
- 3. Combine pistachios, sesame seeds, cumin, and ½ teaspoon salt in a small bowl; set aside for serving
- 4. Line a rimmed baking sheet with aluminum foil
- 5. Whisk melted butter, 5 teaspoons miso, 1 teaspoon honey, and ¼ teaspoon salt in a large bowl until smooth
- 6. Add radishes and toss to coat
- 7. Arrange radishes cut side down on the 3 prepared baking sheet
- 8. Roast until tender and well browned on the cut side, 10-15 minutes
- 9. Whisk oil, remaining 1 teaspoon lemon juice, ¼ teaspoon salt, ¼ teaspoon pepper, ½ teaspoon miso, and ½ teaspoon honey in a clean large bowl until smooth
- 10. Add radish greens and toss to coat
- 11. Season with salt and pepper to taste
- 12. To serve, spread portions of yogurt-tahini sauce over each bottom of individual serving plates
- 13. Top with roasted radishes and radish greens, then sprinkle with pistachio mixture