

## 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 ⅛ tsp table salt, divided
- ¼ tsp pepper, divided
- 2 Tbsp chopped toasted pistachios or almonds
- 1½ tsp toasted sesame seeds
- ⅛ 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 ⅛ teaspoon pepper together in a bowl
3. Combine pistachios, sesame seeds, cumin, and ⅛ 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 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, ⅛ 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