

Sautéed Radishes

Ingredients

- 1-2 Bunches of Radishes, halved
- 2 teaspoons Apple Cider Vinegar
- 1/2 teaspoon sugar
- 1/4 cup Olive Oil
- ¼ cup Parsley (fresh preferred)
- Salt and Pepper, to taste

Instructions

1. Heat olive oil in a large skillet over medium heat.
2. Add radishes and cook, tossing occasionally, until radishes are tender.
3. Add vinegar and sugar, cook for another minute.
4. Toss in parsley, salt, and pepper, and mix well. Turn off heat and allow to cool before serving.

Enjoy as a side with steak, chicken, or fish!

