

Roasted Radishes and Other [Root Vegetables](#)

If you are not a fan of radishes, try this dish. Radishes lose their spice and become mild (sort of like a potato with a little tang).

Ingredients:

3 medium potatoes, cut into chunks
2 medium onions, peeled and quartered
12 ounces radishes, cut in half if large
4-6 carrots, depending on size, cut into chunks

1 whole head of [garlic](#), cut in half lengthwise
3 tablespoons [olive oil](#)
1/2 teaspoon black pepper
1 tablespoon fresh or 1 teaspoon dried thyme

Instructions:

Preheat oven to 450°F.

In a large bowl put potatoes, onions, radishes, carrots, and [garlic](#). Toss with olive oil, salt, and pepper. Arrange vegetable in a single layer in a [roasting pan](#). Bake until vegetables are tender and golden, stirring occasionally, about 45 minutes. Arrange vegetables on a serving platter. Sprinkle with thyme and arrange with thyme springs if desired.