

Steamed Radishes with Dill

5 ingredients · 15 minutes · 2 servings



Directions

1. Slice radishes into halves or quarters, so that all pieces are approximately the same size.
2. Bring a pot of water to a boil. Place radishes in a steamer over boiling water and cover. Let steam for 8 to 10 minutes, or until tender. Time may vary depending on size of radishes.
3. Melt coconut oil in a pan over medium-high heat. Toss in radishes, dill, vinegar and salt. Saute for a minute, or until all ingredients are well combined. Serve immediately. Enjoy!

Notes

No Coconut Oil

Use butter, ghee or avocado oil instead.

No Apple Cider Vinegar

Use lemon juice instead.

No Fresh Dill

Use chives, fennel seeds, basil or thyme instead.

Serve Them With

Our 15 Minute Halibut with Dill Pesto, Everything Bagel Seasoned Chicken, Mushroom Lentil Burgers or Marinated Baked Tofu recipe.

Leftovers

Refrigerate in an airtight container up to two days.

Ingredients

2 cups	Radishes (trimmed)
1 1/2 tsps	Coconut Oil
1 tbsp	Fresh Dill (chopped)
1 tsp	Apple Cider Vinegar
1/4 tsp	Sea Salt