

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

Nutrition

Amount per serving

Calories	50	Cholesterol	0mg
Fat	3g	Sodium	341mg
Carbs	4g	Vitamin A	30IU
Fiber	2g	Vitamin C	17mg
Sugar	2g	Calcium	30mg
Protein	1g	Iron	0mg