



# ROASTED RADISH MINT & CHIVE DIP



## INGREDIENTS

### YIELD 1 CUP

- 4 large red radishes (yield approx. 60g roasted)
- 2 tbsp butter
- 1 cup Greek yogurt
- 1 garlic clove
- 2 tbsp chives
- 3 bushy sprigs mint
- Juice of 1/8 lemon
- Salt and pepper

## EQUIPMENT

- Baking dish
- Food processor
- Juicer

## INSTRUCTIONS

1. Preheat the oven to 180C.
2. Prepare radishes - remove the greens and stems, cut into quarters. Place in a baking dish with butter and drizzle with olive oil. Season lightly with salt and pepper.
3. Roast the radishes for approximately 20 minutes, until they're soft and browned. Remove from the oven and cool.
4. In a food processor -blend together the radishes, yogurt, chives, mint and lemon juice. Season with salt and pepper.
5. Serve immediately, or store in a covered container in the refrigerator until ready to serve.



## FROM THE GARDEN

- Radish, chives, mint, garlic, lemon