

Sauteed Radishes with Peas and Mint

Ingredients

- 1 pound radishes, trimmed and cut into wedges
- 1 cup fresh shelled peas
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 tablespoons mint, chopped
- Sea salt and fresh ground pepper

Method:

Heat oil and butter in a large saute pan over medium heat. Let butter melt and then cook a bit longer, until it's a deep golden and beginning to take on a nutty smell, about 2 minutes total.

Add radishes and peas to pan and toss to coat. Sprinkle with salt and pepper. Cook for 8-10 minutes, tossing frequently, until radishes are tender and tinged with caramelization in places. Let cool slightly and sprinkle with mint and additional salt to taste.