

Watermelon Radish Chips Makes 4 servings

With green skin and a pink center, watermelon radishes are a kid-pleasing vegetable. Baking radishes makes them less spicy and a fun, healthy snack.

Ingredients

- 1 bunch of watermelon radishes, greens cut off (save them for the recipe below!)
- 1 tablespoon vegetable oil
- ½ teaspoon salt

Directions

1. Heat oven to 300 degrees. Line a sheet pan with foil and fill a large bowl with very cold water.
2. Thinly slice the watermelon radishes. Put the radishes in the cold water and soak for 30 minutes.
3. Drain and dry the radish slices very well. Put the radish slices in a large bowl, add the oil and salt, and mix well.
4. Put the radish slices on the pan in a single layer. Bake the radishes until they are completely dry and crispy, 25-30 minutes.



Photo: Fresh Coast Eats

Radish Greens Pesto Makes 4 servings

Radish greens are loaded with vitamins and can be used like many other dark leafy greens. Mixing this pesto with whole-grain pasta makes a delicious, kid-friendly meal.

Ingredients

- 1 bunch watermelon radish greens
- 1 cup basil or parsley leaves
- 1 garlic clove
- ½ cup nut or seed of your choice (like walnuts, almonds, pumpkin seeds)
- ¼ cup olive oil
- ½ teaspoon salt

Directions

1. Wash the radish greens very well. Coarsely chop and place into a blender jar.
2. Add the basil or parsley, garlic, nuts or seeds, olive oil, and salt.
3. Blend well until a smooth paste is formed. Add a little more oil if needed to get the paste to form.



Photo: Love and Lemons

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