

# Spring Vegetables with Tecolote Farms II: Radishes

Spring is here, well at least some days of the week, and so are gorgeous spring veggies. Throughout the month of March we pay homage to five super stars of spring that will be appearing in the first CSA deliveries from Tecolote Farms. Texas's first and longest running CSA program! Don't miss out on your share of these beauties by reserving your Tecolote Farms CSA basket this week!



If this bundle of beauties doesn't look like a spring harvest I don't know what does! You no doubt have sliced your fair share into salads, but have you ever tried roasting them? Here's a fabulous mix of Roasted Potatoes, Radishes and Fennel

that can serve as the perfect center or side dish for your next Brunch or Luncheon.



### **Ingredients**

1 pound fingerling or very small yellow potatoes (*creamers work well*)

Olive oil

Flaky salt and freshly ground black pepper

1 pound radishes, tops removed



1 fennel bulb without stalks, about 1 pound  
1/4 cup unsalted butter (*replace with Earth Balance Coconut Butter or Ghee*)  
1/2 lemon, juiced (about 1 1/2 tablespoons)  
1/2 teaspoon Dijon mustard  
1/2 teaspoon maple syrup  
Fresh mint leaves or dill fronds to garnish

[Full Instructions Here](#)

Prefer your radishes raw? How about this spin on a Raw Vegan Radish Salad that uses the tops as well.



## **Ingredients**

3 large white radishes (*all radishes work well*)  
2 cups radish tops (greens)  
6 tablespoons cashews (soaking for 30 minutes)  
2 tablespoons lemon juice (from 1/2 lemon)  
2 teaspoons whole grain Dijon mustard  
1 teaspoon maple syrup  
1 dash salt and pepper

Full Instructions Here

As you have probably discovered on your own, radishes are best eaten shortly after picking but these tips here will help you extend their shelf life for up to a week.

Enjoy!