Pan-Seared Radishes with Mustard and Dill

2 vegetable side portions · Active 15 min · Total 25 min

Skills: Confident beginner

Ingredients

• 2 bunches radishes, washed, trimmed and halved or quartered (300 g prepared roots)

• 1 teaspoon olive oil (5 ml)

• 2 tablespoons water (30 ml)

• 2 teaspoons unsalted butter (10 g)

• 2 teaspoons wholegrain mustard (10 g)

• 1 teaspoon honey (7 g)

• 2 teaspoons cider vinegar (10 ml)

• 1/8 teaspoon fine salt (0.75 g)

• 1/4 teaspoon black pepper (0.5 g)

• 1 tablespoon chopped dill (4 g)

Set out

9–10-inch (23–25 cm) skillet with lid, Knife and board, Small cup

Allergens

Milk, Mustard. Check labels and substitutions.

Make it

1. Pat prepared radishes dry. Heat oil in the skillet over medium-high heat. Arrange radishes cut-side down and cook for 4–5 minutes until lightly golden, then turn and cook for 1 minute.

2. Add water carefully, cover and reduce to medium-low. Steam for 4–5 minutes until the roots are tender with a little bite. Uncover and evaporate excess water.

3. Reduce to low. Add butter, mustard, honey, salt and pepper and turn through for 30–60 seconds until coated. Remove from the heat and fold in vinegar and dill.

4. Divide between two plates as a vegetable side and serve immediately.

A small bunch can be a cooked side

Prepared weight matters here. Trimmed bunches can differ greatly, so use enough roots to reach the recipe quantity rather than assuming every bunch is the same size.

A useful detail

Radish size varies. Quarter large ones and test a thick piece for tenderness rather than relying only on the steaming time.

Keep it well

Refrigerate promptly in a shallow container within 2 hours, or 1 hour above 90°F/32°C. Keep at 40°F/4°C or below for up to 3 days. Reheat with a spoonful of water to 165°F/74°C; the radishes soften further. Add a little fresh dill after reheating if available.