

## Sautéed Radishes

2 bunches of radishes  
with greens attached  
1 1/4 Tbls unsalted  
butter  
1/2 tsp salt  
2 garlic scapes chopped  
1 1/2 Tbls chopped fresh  
chives

1. Cut greens from radishes and coarsely chop.
2. Trim radishes and cut lengthwise into 1/2-inch wedges.
3. Heat 1 1/2 tablespoons butter in a 12-inch heavy skillet over moderately high heat until foam subsides, then sauté radish wedges with salt, stirring, until crisp-tender, about 12 minutes.
4. Transfer to a platter and keep warm, loosely covered.
5. Sauté garlic in remaining tablespoon butter in skillet over moderately high heat, stirring, until fragrant, about 30 seconds.
6. Add greens and sauté, stirring, until wilted, about 1 minute. Return radish wedges to skillet and stir in chives.

Nutritional Facts: 147 Calories, 2g Carbs, 15g Fat, 0g Protein, 0mg Sodium, 0g Sugar