

## MORTON & BASSETT SPICES®

### *Roasted Radishes with Whipped Feta*



- 2 bunches of radishes
- 1 teaspoon flakey sea salt
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1 block feta cheese, or 2 cups crumbled
- ½ cup greek yogurt
- ¼ cup fresh flat leaf parsley
- Zest of whole lemon
- Juice of whole lemon
- ½ cup olive oil

Preheat oven to 450F, then cut the radishes in half. Toss in 2 tablespoons olive oil and salt until well coated. Spread radishes evenly in a baking dish or sheet pan and roast for 15-25 minutes until tender, tossing every 5 minutes. In a blender, add the feta cheese, greek yogurt, garlic powder, onion powder, lemon zest, and lemon juice. Blend while slowly incorporating the remaining olive oil until well incorporated. Spread whipped feta on a serving plate, top with roasted radishes, parsley, and black pepper.



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