



# AITKIN FARMERS' MARKET

## Seasonal Recipes

### Cinnamon Sugar Radish Chips



FEATURING FROM MARKET WITH RADISHES



SERVINGS  
3



PREP TIME  
15 mins



TOTAL TIME  
50 mins

#### INGREDIENTS

10-15 radishes  
1 tablespoon olive oil  
1/2 tablespoon honey  
1-2 tablespoons cinnamon  
sugar mixture

#### DIRECTIONS

1. Preheat oven to 350 degrees Fahrenheit. Slice the radishes approximately 1/4 inch thick and put them in a microwave safe bowl. Microwave for about 30 seconds to soften them up. Drain any liquid and add them to a larger bowl.
2. Add the olive oil, honey, and cinnamon sugar mixture. Mix well to coat all of the radishes. Spread on a baking sheet lined with parchment paper. Make sure they are evenly spread out and not stacked on top of each other.
3. Cook for 15 minutes in the oven. Remove the radishes and flip them over. Reduce the oven temperature to 222 degrees Fahrenheit and bake for another 20 minutes. Remove from oven, plate and serve!

#### NOTES

Can make the dressing in advance and refrigerate until ready to toss salad. Shake before tossing.

