

## Sautéed Radishes with Arugula

Source: *Farmer John's Cookbook: The Real Dirt on Vegetables*

Serves 4

The peppery flavor of both the radishes and the arugula are mellowed by the sautéing. Radish greens may also be used in place of the arugula.

- 1/4 c. unsalted butter
- 1 lb. radishes, trimmed and quartered
- 4 c. arugula
- 2 tbsp. freshly squeezed lemon juice (about 1 sm. lemon)
- salt and freshly ground black pepper

Melt butter in large skillet over med. heat. Add radishes; cook, stirring constantly, until tender but still crisp, about 5 minutes, depending on the size of the radishes. Transfer to a bowl to cool.

Return skillet to the stove. Put the arugula in the skillet with the wash water still clinging to the leaves. Cook over med. heat, stirring constantly, just until wilting, about 2-3 minutes.

Turn off the heat. Add lemon juice and radishes to the skillet, and stir until well combined. Add salt and pepper to taste. Serve immediately.