



Buttered Radishes with a Poached Egg

★ ★ ★ ★ ★ 5 from 1 reviews

Author: Erin Alderson Prep Time: 5 mins Cook Time: 15 mins Total Time: 20 mins Yield: 2 servings

2 bunches (12 to 14) French Breakfast Radishes
2 tablespoons good unsalted butter
6 scallions, diced
1 teaspoon fresh thyme
pinch of salt
2 eggs
2 pieces of bread, toasted

Prep the radishes by removing tops and roots. Slice in half lengthwise and set aside.

In a skillet, heat butter over medium low heat. Add in scallions and let cook until beginning to soften, 2-3 minutes. Add the radishes, thyme, and salt to the scallions. Cover and let cook, stirring once or twice, until radishes are tender but still have a bit of crispness to them, 5-6 minutes. Taste and adjust seasoning.

While radishes cook, poach eggs. I find I have the best luck with [this technique](#). If you don't like runny eggs, this would also be great with scrambled or hardboiled.

To serve, place toast on two plates, divide radish mixture, and top each with a poached egg.



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