

Braised Radish Salad

Prep time: 10 minutes

Total time: 15-20 minutes

Cook time: 5-10 minutes

Serves: 4

Ingredients

- 2 bunches radishes (about 20 medium radishes)**
- 2 Tablespoons Hansen's Dairy Butter*
- 1 package Rolling Hills Spring Mix*
- 1-2 cups Carr Valley Asiago Cheese* (about 1/2 - whole wedge, grated)

* Denotes items that can be purchased at Hansen's Dairy Stores

** Denotes items that can be purchased seasonally at Hansen's Dairy Stores

Directions

- Slice radishes into thin coins.
- Slice or rip lettuce into smaller pieces & place in a 3-4 quart bowl.
- Grate cheese (I used a fine grater to make smaller shreds).
- Heat medium-sized skillet on medium high heat.
- Add butter & melt.
- Add radishes & stir until coated with butter.
- Cook on medium-high heat for 5-10 minutes, stirring occasionally.
- Pour hot radishes & butter onto lettuce & toss in bowl until well coated.
- Toss in 1 cup grated asiago cheese.
- Top with sprinkling of more Asiago cheese.
- Enjoy!

Recipe by Julie at www.JulieGrunklee.com