

# 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](http://www.JulieGrunklee.com)