



# BUTTER POACHED RADISH WITH CILANTRO PISTOU

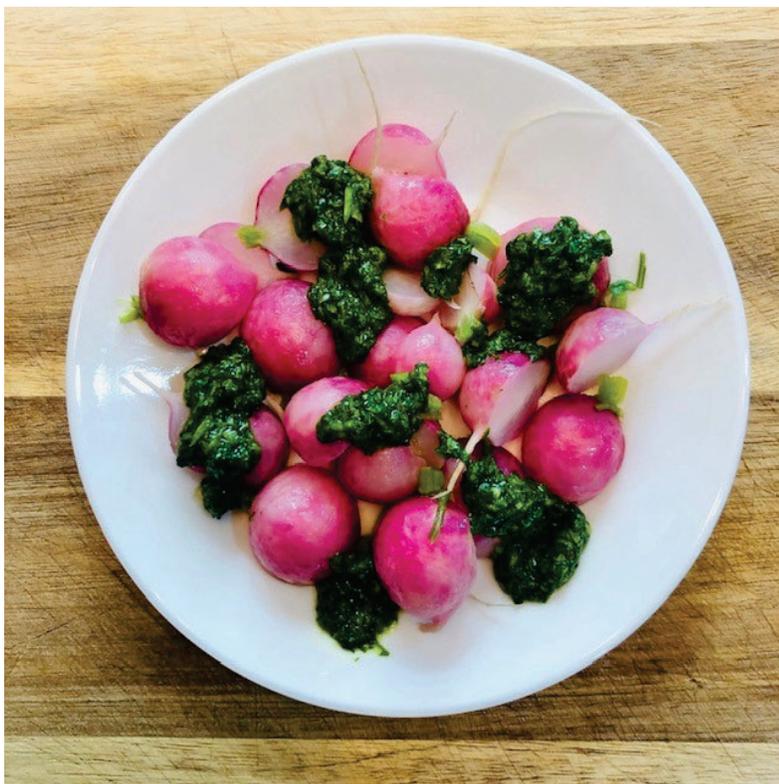
(MAKES 2 SERVINGS)

## Ingredients:

- 1 Bunch Radishes, Stems Removed and Halved
- 1 Stick Unsalted Butter
- ½ Cup Water Plus 1 TBL Water
- ½ Bunch Cilantro, Stems Removed
- 1/8 Cup Extra Virgin Olive Oil
- 1 tsp Garlic, Minced
- 2 tsp Salt

## Preparation:

1. Place Butter, ½ Cup Water, and 1 tsp Salt in a small saucepan on medium heat. Once Butter is melted and mixture is a low simmer, add Radishes to pot. Simmer for 8-10 minutes until Radishes are fork tender. Set aside.
2. In a blender or food processor, place Cilantro, Garlic, 1 TBL Water, 1 tsp Salt, and Olive Oil. Blend until mixture resembles a pesto.
3. Drizzle Cilantro Pistou on Radish and Serve Immediately.



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