

Miso butter–glazed radishes with rice noodles

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This recipe is a variation of one from the Turnip chapter of *Tenderheart*, subbing in radishes for the turnips, and thick rice noodles for black rice. The dish is equally surprising and satisfying. Of course, if you are in a part of the world where radishes are not in season, sub with turnips (they are in season in the Southern hemisphere) or perhaps try something very different like brussels sprouts.

The original recipe can be found in *Tenderheart*.

Serves 4

300g thick rice noodles
4 bunches globe radishes (about 24 radishes), radishes quartered and greens reserved
60g (4 tablespoons) vegan or salted butter
2 cloves garlic, grated
¼ cup white (shiro) miso
4 teaspoons maple syrup
sea salt (optional)
handful coriander/cilantro leaves

Vegan and gluten free

Bring a large pot of salted water to the boil. Add the noodles and cook according to packet instructions. Drain and rinse until cold water. Drain again.

Meanwhile, heat a large skillet over medium-high heat. When hot, add the radishes, 3 tablespoons of the butter, the garlic and miso and stir until the butter has melted and the radishes are coated. Add ¼ cup (60 ml) of water and, when the liquid is bubbling, reduce the heat to medium and cover with a lid. Cook for 2-3 minutes, tossing once halfway through, until the radishes are just tender, juicy and golden.

Remove the lid, add the remaining 1 tablespoon of butter, drizzle with the maple syrup and toss well. Add the greens to the pan and toss for 30 seconds. Rinse the noodles with water to loosen them and then immediately add them to the noodles (don't drain them, the water will deglaze the pan) and toss until combined. Taste and season with about 1 teaspoon of sea salt, if needed (some brands of miso are saltier than others so season accordingly).

Top with coriander/cilantro and serve warm.