

### Skill level

Easy - good for all cooks

Intermediate - practice some new techniques

### Time required

Quick - 15 minutes or less

Moderate - 30 minutes or less

### Extra ingredients

Few - primarily MoGro Weekly Share items

Several - 3-5 additional items you might have on hand

**Skill level:** Easy

**Time required:** Quick

**Extra ingredients:** Few



## Sheet Pan Potatoes

### Ingredients

Your share of black radishes

2 tablespoons olive oil

Salt & pepper to taste

### Directions

- 1) Preheat oven to 400.
- 2) Using a mandoline, slice the radishes 1/4 to 1/8 inch thick. Place in a large mixing bowl and toss with the oil, salt and pepper.
- 3) Arrange the radishes on a single layer on a baking sheet covered with aluminum foil coated with cooking spray. Bake at 400 10 to 15 minutes, turn once, until lightly browned and slightly crisp. Remove to a wire rack to cool completely. Serve with your favorite dip.

**Skill level:** Easy

**Time required:** Quick

**Extra ingredients:** Few



## Romano Beans with Tomatoes

### Ingredients

1-2 tablespoons olive oil  
3 green onions, white portion only, thinly sliced  
½ pound ripe fresh tomatoes, peeled, seeded, diced, or 1 can plum tomatoes, coarsely chopped with juices

1 small dried red chili (optional)  
1 lb. romano beans, ends trimmed  
Salt & pepper to taste  
1 tablespoon chopped flat-leaf parsley

### Directions

- 1) In a saucepan large enough to hold the beans, warm the olive oil over medium-low heat. Add the green onions and cook, stirring, until translucent, about 8 minutes. Add the tomatoes and chili, increase the heat to medium and simmer, stirring occasionally, until the tomatoes reduce slightly, about 10 minutes.
- 2) Stir in the beans and season with salt and a few grinds of pepper. Reduce the heat to low, cover and cook until the beans are very tender, about 30 minutes. Check frequently and add 2 Tbs. hot water if the sauce looks dry. (The dish can be prepared up to this point, cooled, covered and refrigerated, and then reheated gently the next day. It will taste even better the second day).