

Michael's Garlic, Radish, and Fennel Toast

Serves: 4-6

Ingredients:

1 bunch radishes, diced into small cubes, greens washed and chopped
1 bulb fennel, diced, reserving about a tbsp. Of fennel fronds.
9 tbsp. extra virgin olive oil, divided
½ tsp. kosher salt
¼ tsp. pepper
4 tbsp. Vegan butter
4 lg. garlic cloves, finely chopped
½ lemon, juiced
Pinch red pepper flakes
4 tsp. chopped parsley
8-12 thin slices crusty bread, toasted

Instructions:

1. Remove leaves and stems from radishes. Discard the stems, wash the leaves, and chop them. Set aside.
2. Dice radishes into small 1/2 inch cubes.
3. Remove the fennel stalk and cut fennel bulb into similar sized cubes.
4. Add 2 tbsp olive oil to a very hot pan. Add fennel, salt, and pepper, and toss for a minute.
5. Add the radishes to the fennel. Toss and then let sit until they start getting some color.
6. In a small sauce pan over medium heat, melt butter and then add the garlic, red pepper, and 6 tbsp. Olive oil. Reduce to simmer for about 4-5 minutes.
7. To your radishes and fennel, add your greens, fronds, and parsley; toss until incorporated.
8. Brush butter mixture over the top of each slice of bread
9. Spoon the radish fennel mixture on top.
10. Serve immediately.