

Lemony Radishes & Zucchini

prep 10min ★ cook 15min ★ servings 4

INGREDIENTS

3 zucchini, sliced
6 small radishes, halved
cooking spray
2 tbsps olive oil
1 tbsp fresh lemon juice
1 tsp Dijon mustard
3/8 tsp kosher or sea salt
1/8 tsp black pepper
1 tsp fresh thyme

INSTRUCTIONS

Slice zucchini in circles and cut radishes in halves. Place, cut sides down, on a rimmed baking sheet. Lightly coat with cooking spray. Broil on high on oven rack in top position until browned and tender, 4 to 5 minutes.

Whisk together olive oil, fresh lemon juice, Dijon mustard, kosher salt, and black pepper in a small bowl. Arrange mixture on a platter. Drizzle with dressing, and sprinkle with fresh thyme leaves.

