



KETO Loaded Radishes

Legenia Spiller Bearden

Ingredients:

- 2-3 bunches of radishes
- 2 slices bacon
- Sazon seasoning
- Cheddar cheese (however much you'd like to top your radishes with)
- Sour cream
- Green onions or chives

Instructions:

1. Cook bacon. Reserve bacon fat. When bacon is done, crumble and reserve to the side.
2. While bacon is cooking wash radishes and cut into 4's (see YouTube video)
3. Add to pot of boiling water with a pinch of salt (cook for approx. 8 minutes)
4. Drain really well before adding to bacon
5. Add bacon fat to a hot skillet and add drained radishes.
6. Add Sazon seasoning (I get mine at WalMart and Kroger)
7. Cook until tender and browning
8. Add radishes to an oven safe dish.
9. Top with cheese and crumbled bacon
10. Place under the broiler until the cheese is melted.
11. Serve hot! Enjoy