

Black Radish Chips with Greek Yogurt and Hen of the Woods

1 Black Radish
2 tbsp Greek Yogurt
2-3 Chives
4 ounces Hen of the Woods
Lemon Juice
Salt and Pepper
Butter
Olive Oil

Thinly slice the radish into rounds. Rub the radish rounds with olive oil and season with salt and pepper. Roast in the oven about 20 minutes at 400, or until crisp and golden. The edges will turn up so they are almost like little tortilla cups.

Slice up the hen of the woods, and saute in melted butter over medium high. After a couple of minutes, add the lemon juice, salt and pepper. Once cooked, remove from heat and top the black radish with mushrooms. Sprinkle the plate with flecks of Greek Yogurt and chopped up chives.