



Radishes with Chive Butter

 Vegetarian  Gluten Free  Low Fod Map

READY IN



45 min.

SERVINGS



48

CALORIES



18 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 tablespoons butter unsalted softened (1 stick)
- 2 tablespoons chives plus more for garnish finely chopped
- 1 pound radishes washed trimmed halved lengthwise
- 1 serving coarse salt for serving

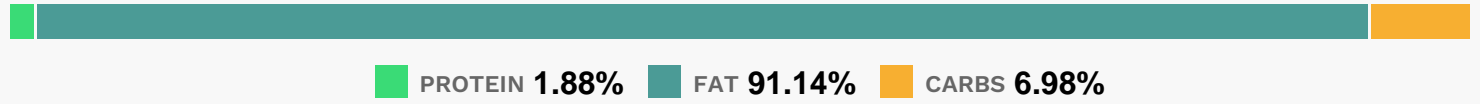
Equipment

- bowl
- pastry bag

Directions

- Mix butter and chives in bowl.
- Transfer to small pastry bag fitted with a #70 leaf tip. Pipe butter onto radish halves.
- Serve on a bed of coarse salt.

Nutrition Facts



Properties

Glycemic Index:1.6, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:0.39739130113436%

Flavonoids

Pelargonidin: 5.97mg, Pelargonidin: 5.97mg, Pelargonidin: 5.97mg, Pelargonidin: 5.97mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 18.28kcal (0.91%), Fat: 1.9g (2.93%), Saturated Fat: 1.2g (7.51%), Carbohydrates: 0.33g (0.11%), Net Carbohydrates: 0.17g (0.06%), Sugar: 0.18g (0.2%), Cholesterol: 5.02mg (1.67%), Sodium: 7.98mg (0.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.09g (0.18%), Vitamin C: 1.47mg (1.78%), Vitamin A: 64.41IU (1.29%)