Oven Roasted Radishes with Peas

Cooking time: 15 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Vegetables NSLP: ½ cup Other Vegetables SFSP: ½ cup Vegetables

	12 Se	ervings	24 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Red radishes, trimmed	1 pound 14 ounces		3 pounds 12 ounces			
Vegetable oil		1 Tablespoon		2 Tablespoons		
Salt		1⁄4 teaspoon		½ teaspoon		
Ground black pepper		1⁄4 teaspoon		½ teaspoon		
Green peas, frozen		3 cups		1 quart + 2 cups		
Lemon juice		2 Tablespoons		1⁄4 cup		
Dried dill weed		1½ teaspoons		1 Tablespoon		



Directions

- 1. Preheat oven to 400 degrees F. Cut radishes into quarters. Place in a container and add vegetable oil, salt and black pepper. Stir until radishes are well coated with oil and seasonings.
- 2. Place radishes in a single layer on sheet pans that have been lightly coated with pan-release spray. Be careful to not crowd the radish pieces. For 12 servings use 2 half-size sheet pans, or 1 full-size sheet pans. For 24 servings use 4 half-size sheet pans, or 2 full-size sheet pans.
- 3. Bake in the preheated 400°F oven for approximately 10 minutes, or until lightly caramelized but still tender-crisp. Remove pans from oven and sprinkle peas over the radishes. Return pans to the oven and continue to roast until the peas are heated through.

CCP: Heat to 140°F or higher.

4. Remove from oven and sprinkle with lemon juice and dill.

CCP: Hold for hot service at 135°F or higher. Serve $\frac{1}{2}$ cup portions.

Serving	Yield	Volume	Nutrients Per Serving					
	12 Servings: about 2 pounds 4 ounces 24 Servings: about 4 pound 8 ounces	12 Servings: about 1½ quarts 24 Servings: about 3 quarts	Calories Total Fat Saturated Fat	56 1.4 g 0.1 g	Sodium Carbohydrate Dietary Fiber	105 mg 9 g 3.4 a	Vitamin A Vitamin C Iron	853 IU 18 mg 0.9 mg
			Cholesterol	0 mg	Protein	3 q	Calcium	30 mg

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