


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

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Red radishes, trimmed	1 pound 14 ounces		3 pounds 12 ounces	
Vegetable oil		1 Tablespoon		2 Tablespoons
Salt		¼ teaspoon		½ teaspoon
Ground black pepper		¼ teaspoon		½ teaspoon
Green peas, frozen		3 cups		1 quart + 2 cups
Lemon juice		2 Tablespoons		¼ cup
Dried dill weed		1 ½ 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 pan. 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 ½ cup portions.

Serving	Yield	Volume
½ cup	12 Servings: about 2 pounds 4 ounces 24 Servings: about 4 pound 8 ounces	12 Servings: about 1½ quarts 24 Servings: about 3 quarts

Nutrients Per Serving			
Calories	56	Sodium	105 mg
Total Fat	1.4 g	Carbohydrate	9 g
Saturated Fat	0.1 g	Dietary Fiber	3.4 g
Cholesterol	0 mg	Protein	3 g
		Vitamin A	853 IU
		Vitamin C	18 mg
		Iron	0.9 mg
		Calcium	30 mg