## **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

	48 Servings		96 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Red radishes, trimmed	7 pounds 8 ounces		15 pounds			
Vegetable oil		¼ cup		½ cup		
Salt		1 teaspoon		2 teaspoons		
Ground black pepper		1 teaspoon		2 teaspoons		
Green peas, frozen		3 quarts		1 gallon + 2 quarts		
Lemon juice		½ cup		1 cup		
Dried dill weed		2 Tablespoons		¼ cup		



## 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 48 servings use 4 full-size sheet pans, for 96 servings use 8 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	Nutrients Per Serving						
½ cup	48 Servings: about 9 pounds 96 Servings: about 18 pounds	48 Servings: about 1½ gallons 96 Servings: about 3 gallons	Calories Total Fat Saturated Fat	56 1.4 g 0.1 q	Sodium Carbohydrate Dietary Fiber	105 mg 9 g 3.4 g	Vitamin A Vitamin C Iron	853 IU 18 mg 0.9 mg		
			Cholesterol	0 mg	Protein	3 g	Calcium	30 mg		

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. ©2016 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.