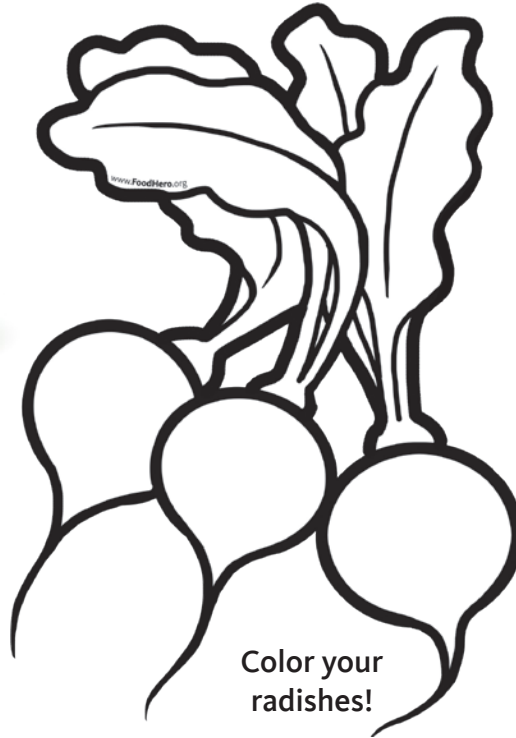




Fun With Radishes!



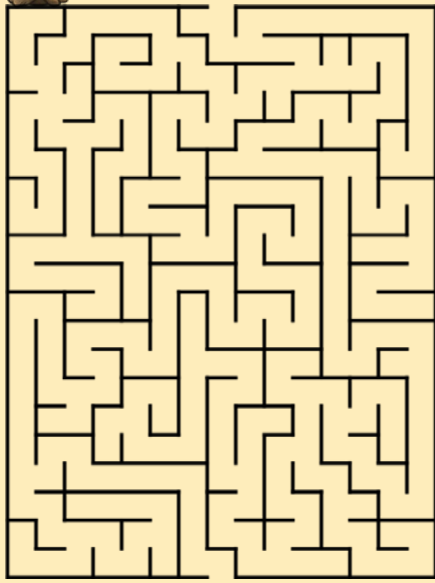
Radishes come in many colors: red, pink, purple, black and white. How many colors have you tried?



Color your radishes!

Radish A-mazing!

Help Julius get to his radish garden!



Did you know?

You can cook radishes! They taste sweet and mild when cooked.



Roasted Radishes with Peas



Ingredients

- 1 bunch **radishes** (about 10)
- 2 teaspoons **vegetable oil**
- ¼ teaspoon each **salt** and **pepper**
- 1 cup **peas** (fresh or frozen)
- 1 Tablespoon **lemon juice**
- 1 teaspoon dried **dill** (optional)

Directions

1. Wash hands with soap and water for 20 seconds.
2. Rinse radishes and trim off green tops. Preheat oven to 450 degrees.
3. In a bowl, mix radishes with oil, salt and pepper.
4. Put radishes on a baking sheet and roast for 10 minutes.
5. Sprinkle peas over radishes and roast until peas are heated through.
6. Remove from oven and sprinkle with lemon juice and dill, if desired.
7. Refrigerate leftovers within 2 hours.



Food Hero Cooking Class Challenge

- You can add radishes to salads, sandwiches and even soups! Go to FoodHero.org and find a recipe you would like to try with radishes! We would love to see pictures of what you make. Post your pictures! #BeAFoodHero

