


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	48 Servings		96 Servings	
	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 ½ cup portions.

Serving	Yield	Volume
½ cup	48 Servings: about 9 pounds	48 Servings: about 1½ gallons
	96 Servings: about 18 pounds	96 Servings: about 3 gallons

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