




INGREDIENTS

- 1 Pound Whole Radishes
- Extra Virgin Olive oil
- Thyme (to taste)
- Rosemary (to taste)
- Salt (to taste)
- 24 Ounces Plain Skyr or Greek Yogurt (meets CACFP sugar limits; for serving)
- Minced Chives (for serving)

DIRECTIONS

1. Preheat oven to 350°.
2. On a sheet pan lined with parchment paper, toss radishes with a bit of extra virgin olive oil, thyme, chopped rosemary and a pinch of salt.
3. Roast in the oven for about 45 minutes.
4. Serve with skyr or greek yogurt and fresh chives.

MEAL PATTERN CONTRIBUTION

-  Vegetable
-  Meat/Meat Alternate

MEAL TYPE

-  Snack

YIELD

3 Cups Radishes

PORTION SIZES

- Toddler:** ½ Cup Radish
+ ¼ Cup Skyr
- Preschool:** ½ Cup Radish
+ ¼ Cup Skyr
- School Age:** ¾ Cup Radish
+ ½ Cup Skyr
- Adult:** ½ Cup Radish
+ ½ Cup Skyr