***NR#44 Sauteed Radishes with green beans***

***Serving Size and Ingredients: ½ cup***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ TBSP | ¾ cup | 1 ½ cups | Olive oil |
| 3 1/8 lbs | 6 ¼ lbs | 12 ½ lbs | Green or wax beans |
| 6 ¼ cups | 12 ½ cups | 25 cups | Thinly sliced radishes |
| 1 1/8 tsp | 2 1/8 tsp | 4 1/8 tsp | Table Salt |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Instructions:***

1. **In a large skillet, heat olive oil over medium-high heat.**
2. **Add beans; cook and stir 3-4 minutes or until crisp-tender.**
3. **Add radishes; cook 2-3 minutes longer or until vegetables are tender, stirring occasionally.**
4. **Stir in salt**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140 degrees F or hotter until service.***