Produce On Wheels

In your bag:
- Spinach
- Sweet Potatoes
- Green Peppers
- Apples
- Onions
- Radishes
- Oranges
- Squash
- Zucchini
- Bananas

Keep fresh:
- Green Peppers
- Squash
- Zucchini
- Spinach
- Radishes
- Sweet Potatoes
- Onions
- Oranges
- Bananas
- Apples

TURN OVER FOR RECIPE IDEAS
-Prepare the radishes by cutting off the stem and root end and cutting them into same size pieces.

- Wash radishes if needed and pat dry.
- Chop fresh herbs of your choice.
- Heat the oil in a large frying pan.

Then add the radishes, vinegar, salt, and pepper and cook over medium high heat, stirring often. Radishes are done when they’re slightly softened and starting to blister on the outside, about 5-7 minutes. They should still be tender but still slightly crisp.

- Remove to a plate and sprinkle with chopped parsley, cilantro, or chives. Serve hot.

Green peppers are low in calories and exceptionally rich in vitamin C and other antioxidants, vitamins, and minerals including vitamin K1, vitamin E, vitamin A, folate, and potassium.

Fun Facts! The flower of the zucchini plant is edible and they have more potassium than a banana. April 25 is National Zucchini Bread Day!