



### 825119 - Roasted Root Vegetables

Source: K12 Culinary  
 Number of Portions: 50  
 Size of Portion: 1/2 cup

**Components:**  
 Meat/Alt:  
 Grains:  
 Fruit:  
 Vegetable: 0.5 cup  
 Milk:

**Recipe Subgroups:**  
 Vegetable, Red/Orange  
 Vegetable, Red/Orange  
 Vegetable, Other

**Attributes:**  
 Vegetables

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
011125 CARROTS,CKD,BLD,DRND,WO/SALT..... 011508 SWEET POTATO,CKD,BKD IN SKN,WO/ SALT.... 011565 TURNIPS,CKD,BLD,DRND,WO/SALT..... 011436 RUTABAGAS,CKD,BLD,DRND,WO/SALT.....	3 LBS (AP, raw) 3 LBS (fresh) 3 LBS (fresh, AP) 3 LBS (fresh, AP)	Weigh required amounts of fresh, as purchased (AP) vegetables. Rinse the carrots, sweet potatoes, turnips and rutabagas under running water. Scrub carrots, sweet potatoes and turnips with a vegetable brush. Drain well in a colander. Cut carrots into 1/2 inch slices using the oblique cut method. Refer to Knife Skills video for instruction if needed.) Cut the sweet potatoes into quarters, then into 1/2 inch dices. Cut the turnips into 1/2 inch slices, then into 1/2 inch sticks, and finally 1/2 inch dices. Using a chef's knife, peel the waxy exterior from the rutabagas. Cut into 1/2 inch planks, then into 1/2 inch sticks, then 1/2 inch dices.
826508 Olive Oil Blend 90/10, Colavita L116.....	1/2 cup	Combine the prepared carrots, sweet potatoes, turnips and rutabaga in a large mixing bowl. Add the olive oil blend and mix to coat the vegetables.
002026 ONION POWDER..... 002047 SALT, TABLE..... 002030 PEPPER, BLACK.....	2 tsp 2 tsp 2 TSP (ground)	Combine the onion powder, salt and black pepper in a small bowl. Sprinkle evenly over the oil coated vegetables and mix to distribute the spices.  Spray 3 full size sheet pans with pan release spray. Do not use parchment paper as this inhibits roasting and full flavor development. Place seasoned vegetables evenly in a single layer on the sheet pans - about 4 lbs of vegetables per pan. Do not crowd the vegetable pieces or they will not roast properly. Bake at 350 degrees F for about 25-35 minutes, or until the vegetable pieces are browned, blistered and tender. <b>CCP:</b> Heat to 135° F or higher.

011297 PARSLEY,RAW.....	1/2 CUP (chopped)	<p>Transfer roasted vegetables to 2-inch deep full-size steamtable pans. Cut the fresh parsley into chiffonade and sprinkle evenly over each pan. (Note: As an alternative to fresh parsley, use 1 tablespoon dried parsley per pan.)</p> <p>Hold uncovered in hot holding cabinet until service. Serve ½ cup portions using a 4 oz. spoodle.</p> <p><b>CCP:</b> Hold for hot service at 135° F or higher</p>
		This recipe is best prepared for just in time service to avoid excessive leftovers. Leftovers are not optimum quality when reheated.

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	63 kcal	Cholesterol	0 mg	Sugars	4.0 g	Calcium	29.04 mg	34.17%	Calories from Total Fat
Total Fat	2.38 g	Sodium	120 mg	Protein	1.09 g	Iron	0.39 mg	2.73%	Calories from Saturated Fat
Saturated Fat	0.19 g	Carbohydrates	10.04 g	Vitamin A	8804.8 IU	Water <sup>1</sup>	*79.12* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	2.38 g	Vitamin C	13.4 mg	Ash <sup>1</sup>	*0.99* g	63.97%	Calories from Carbohydrates
								6.95%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.