

## Roasted Root Vegetables

Choose an assortment of root vegetables. Combining just 2 or 3 vegetables works well. Potatoes, carrots, parsnips, sweet potatoes, rutabagas or turnips are commonly available on hand for this dish.

All the vegetables should be well washed by scrubbing with one of the vegetable brushes. Trim the root and stem ends and also trim away any discolored spots.

Cut all the vegetables into small uniform sized chunks – about 1 inch sides is maximum. *If the pieces are equal size they will cook more uniformly.*

**~You will need about 18 quarts of vegetables for 75 people~**

Place the vegetable pieces into a large mixing bowl and drizzle lightly with olive oil, stirring thoroughly to coat each piece. Sprinkle on some salt and pepper and stir again.

Place the vegetables into shallow hotel trays and bake at 370° for 40 minutes or until soft and slightly crispy on the outside.