

# ROASTED WINTER VEGETABLES

<b>93.75 G</b>	<b>CARROTS, PEELED</b>
<b>93.75 G</b>	<b>CELERY ROOT, PEELED</b>
<b>62.5G</b>	<b>TURNIPS, PEELED</b>
<b>62.5 G</b>	<b>PARSNIPS, PEELED</b>
<b>93.75 G</b>	<b>WAXY POTATOES, PEELED</b>
<b>62.5 G</b>	<b>BUTTERNUT SQUASH, PEELED &amp; SEEDED</b>
<b>3</b>	<b>SHALLOTS, PEELED</b>
<b>3</b>	<b>GARLIC CLOVES, PEELED</b>
<b>31.25 G</b>	<b>OLIVE OIL</b>
<b>1.75 ML</b>	<b>DRIED THYME</b>
<b>1.75 ML</b>	<b>COARSE SALT</b>
<b>1.25 ML</b>	<b>COARSELY GROUND BLACK PEPPER</b>

## **PROCEDURE:**

1. CUT THE CARROTS, CELERY ROOT, TURNIPS, PARSNIPS, POTATOES, AND SQUASH INTO 1 INCH DICE.
2. PLACE THESE VEGETABLES, PLUS THE SHALLOTS AND GARLIC CLOVES, IN A BAKING PAN.
3. POUR THE OLIVE OIL OVER THE VEGETABLES AND SPRINKLE WITH THE THYME, SALT, AND PEPPER. TOSS OR MIX UNTIL THE VEGETABLES ARE WELL COATED WITH OIL. ADD MORE OIL IF NECESSARY.
4. BAKE AT 375F ABOUT 45 MINUTES OR UNTIL VEGETABLES ARE TENDER AND LIGHTLY BROWNED. TURN OR STIR THE VEGETABLES SEVERAL TIMES DURING BAKING SO THEY COOK EVENLY. DO NOT ALLOW THEM TO BECOME TOO BROWNED, OR THEY MAY BE BITTER.

**AGRICULTURE EXPO 2024**