



# Recipe #454 Roasted Vegetables

## Serving Size and Ingredients: 4 oz

| 25 Servings      | 50 Servings     | 100 Servings    | Ingredients                        |
|------------------|-----------------|-----------------|------------------------------------|
| 2 small          | 4-1/4           | 8-1/4           | Butternut Squash, Cubed            |
| 4-1/4            | 8-1/4           | 16-1/2          | Red Bell Peppers, Seeded And Diced |
| 2                | 4-1/4           | 8-1/4           | Sweet Potato, Peeled And Cubed     |
| 6-1/4            | 12-1/2          | 25              | Potatoes, Cubed                    |
| 2                | 4-1/4           | 8-1/4           | Red Onion, Quartered               |
| 2 Tbsp. + ¼ tsp. | ¼ cup + 1 tsp.  | ½ cup + 1 tsp.  | Chopped Fresh Thyme                |
| 1/4 Cup + 1 tsp. | ½ cup + 1 tsp.  | 1 cup + 1 tsp.  | Chopped Fresh Rosemary             |
| ½ cup + 1 tsp.   | 1 cup + 1 Tbsp. | 2cups + 1 Tbsp. | Olive Oil                          |
| ¼ cup + 1 tsp.   | ½ cup + 1 tsp.  | 1 cup + 1 Tbsp. | Balsamic Vinegar                   |
| To Taste         | To Taste        | To Taste        | Salt & Pepper To Taste             |
|                  |                 |                 |                                    |
|                  |                 |                 |                                    |
|                  |                 |                 |                                    |



## **Recipe #454 Roasted Vegetables**

### **Instructions:**

- 1. Preheat oven to 475 degrees F**
- 2. In a large bowl, combine the squash, red bell peppers, sweet potato, and potatoes. Separate the red onion quarters into pieces, and add them to the mixture.**
- 3. Stir together thyme, rosemary, olive oil, vinegar, salt, and pepper. Toss with vegetables until they are coated. Spread evenly on a large roasting pan.**
- 4. Roast for 35 to 40 minutes in the preheated oven, stirring every 10 minutes, or until vegetables are cooked through and browned.**