

Roasted Rosemary Winter Vegetables

BY **CHEF KIRK H. CONRAD**, CHEF IN RESIDENCE, PROJECT BREAD'S CHEFS IN SCHOOLS INITIATIVE

Kirk knows how to make vegetables appeal to students. If you're using fresh rosemary, double the quantity (chopped).

- 37 small red bliss potatoes, cut into 1½-inch wedges (13¾ pounds)
- 50 large carrots (or about 28 sweet potatoes), cut into 1-inch pieces (8 pounds)
- 11 large green peppers, cut in half lengthwise and then each half into 4 pieces (4¼ pounds)
- 2 tablespoons minced fresh garlic
- 2 tablespoons dried rosemary
- 1½ cups canola oil
- 4 teaspoons salt
- 1 teaspoon black pepper

YIELD: 100 SERVINGS (K-5) * SERVING SIZE: 2/3 CUP

Toss the cut red potatoes in a large bowl or hotel pan with the carrots (or sweet potatoes), peppers, oil, garlic, rosemary, salt, and pepper. All the vegetables should be well-coated with oil.

Spread vegetables on sheet pans in a single layer.

Roast at 400°F for 30 to 40 minutes in a convection oven (or at 425°F for 35 to 45 minutes in a conventional oven) until potatoes are cooked through and slightly browned.

Hold for hot service.

NUTRITIONAL INFORMATION

CALORIES: 104; SODIUM: 127.54 MG; SATURATED FAT: 4.01%

USDA REQUIREMENTS MET

½ CUP OTHER VEGETABLE