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).

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
1/2 CUP OTHER VEGETABLE