

# ROASTED FALL AND WINTER VEGETABLE MEDLEY

YIELDS: 24 – 1 CUP SERVINGS

## INGREDIENTS:

- 1.5 quarts carrots cut into large cubes (raw)
- 1.5 quarts parsnips cut into large cubes (raw)
- 1 ¾ quarts red potatoes cut into large cubes (raw)
- 1 cup chopped onions
- 1 cup butternut squash \*peeled and diced Michigan winter squash is available through some distributors\*
- 1.5 tablespoons seasoning mix
- 6 tablespoons olive oil

Note: Any fall winter root or storage vegetables can be substituted for the carrots, parsnips, potatoes or squash in this recipe. Try beets, rutabaga, turnips, sweet potatoes, and more!

## PREPARATION:

1. Prepare vegetables by washing.
2. Peel the parsnip and squash.
3. Cut in the large cube style.
4. Toss vegetables in the oil and seasoning mixture until well coated.
5. Spread vegetables on a prepared sheet pan, taking care to keep them close together
6. Roast at 400 degrees F for 30-45 minutes, checking after 15 minutes
7. Serve hot or cold, following the appropriate HACCP process

Use the USDA Food Buying Guide to assist with produce purchasing needs. Be sure to market your vegetables as Michigan grown with label or signage.

# HOW IT'S MADE