Roasted Vegetable Medley

Servings:	50.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44409

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Baby Carrots	8 Pound		812540
Baked Potato- Graves County Schools	2 Pound	DICE CCP: Hold for hot service at 135° F or higher.	15R72
ONION YELLOW MED/LRG	2 Pound		267929
POTATO SWEET 70CT 1-40	8 Pound		881060
SEASONING GARL PWD 3.12Z	1/4 Cup		171464
SEASONING ONION PWD 7.62Z	1/4 Cup		171489
OIL CANOLA	1/4 Cup		311336

Preparation Instructions 1. Preheat oven to 375°

If you are preppig the vegetables yourself (not pre-cut), make sure the caroots, sweet potatoes, and squash are sut smaller then the other veg as they are much harder. The onions will take the least amutn f time, so you may find it better to add the onions at the halfway point

- 2. In a large bowl mix together cut vegetables
- 3. Add canola oil and mix until coated
- 4. Sprinkle garlic and onion powder over veg and mix well
- 5. Divide vegetable mixture onto sprayed sheet trays. Vegetables should be in a single layer, or stirred halfway through
- 6. Bake at 375° until vegetables are tender 45-60 minutes.
- 7. If vegetables start to get too brown before they are tender cover pans with aluminum foil and bake until tender
- 8. Hot hold at 135° until needed

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.100
OtherVeg	0.000
Legumes	0.000
Starch	0.030

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 0.75 Cup

Amount Per Serving					
Calories		15.29**			
Fat		0.01g**			
SaturatedFat		0.00g**			
Trans Fat		0.00g**			
Cholesterol		0.00mg**			
Sodium		4.72mg**			
Carbohydrates		3.81g**			
Fiber		0.60g**			
Sugar		0.91g**			
Protein		0.37g**			
Vitamin A	0.36IU**	Vitamin C	3.14mg**		
Calcium	6.64mg**	Iron	0.15mg**		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available

^{**}One or more nutritional components are missing from at least one item on this recipe.