



ROASTED ROOT VEGETABLE AND BUTTERNUT SQUASH WITH HONEY AND BLACK PEPPER

SERVINGS: 50

These roasted veggies are as good as they sound. There's a special alchemy that happens when you roast veggies and add the wild sweetness of honey with the spice of black pepper.

INGREDIENTS

- 10 pounds Sweetpotato, peeled and cut into medium cubes
- 10 pounds Carrots, peeled and cut into medium cubes
- 10 pounds Butternut squash, peeled and cut into medium cubes
- 10 pounds Parsnips, peeled and cut into medium cubes
- 1 cup Oil, olive
- 1 cup Oil, vegetable
- 2½ tablespoons Salt, kosher
- 4 cups Honey
- 4 tablespoons Cracked black pepper

INSTRUCTIONS

1. Preheat the oven to 425 degrees.
2. In a large mixing bowl, combine all the veggies. Pour in the olive oil & vegetable oil. Add the salt and gently mix all the veggies until well coated.
3. Spread the vegetables in an even layer on baking sheets. NOTE: Fill the pan but do not overcrowd it.
4. Roast the veggies for 40-45 minutes or until the veggies are fork-tender and reach 165 degrees for 15 seconds. Agitate the pan halfway through roasting.
5. Remove from the oven and pour over honey. Finish with cracked pepper and hold hot until service.



RECIPE NOTES

Crediting: One 1/2 cup serving provides 1/2 cup of vegetable

NUTRITION FACTS PER SERVING (0.5CUP)

The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.