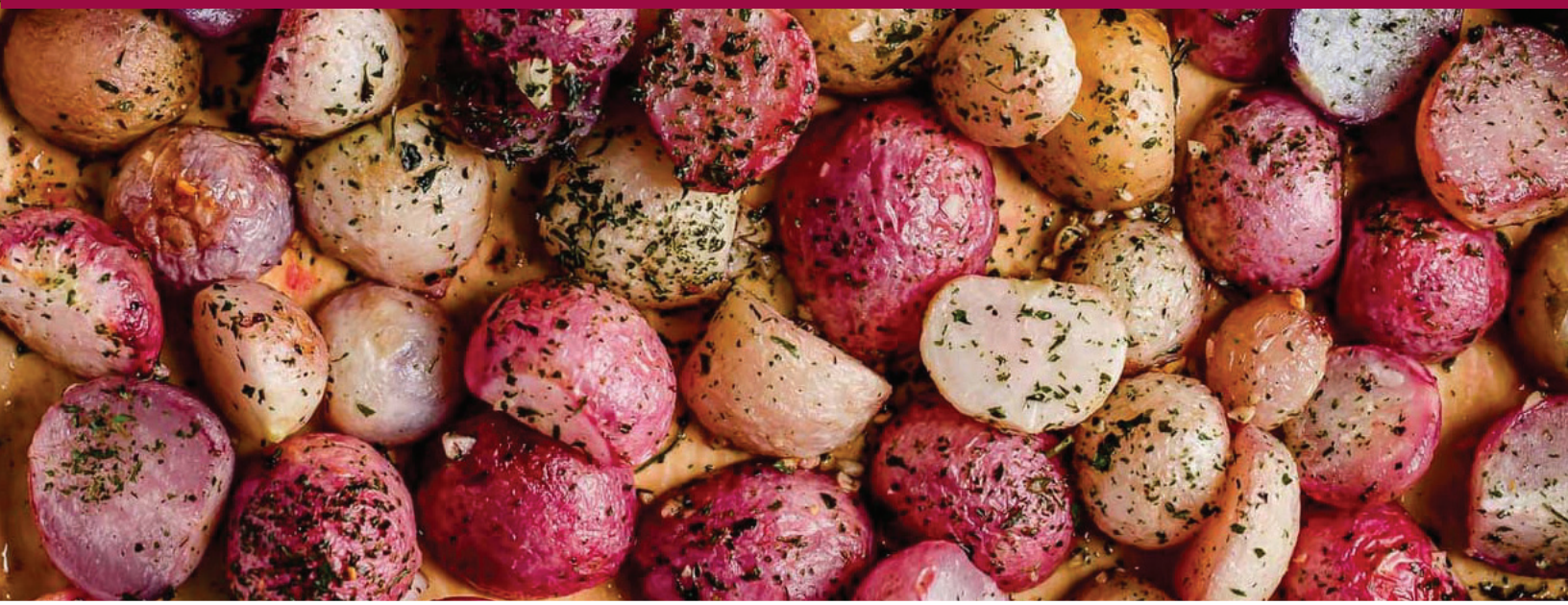
THE CAFETERIA CONNECTION

Tasteful Harvest *Radish*



Roasted Radishes and Root Vegetables

Ingredients

10 lbs, 7 ounces Sweet Potatoes, medium scrubbed, peeled and cut into 2-inch chunks
8 lbs, 6 ounces Parsnips, medium washed, peeled and cut into 2-inch chunks
4 lbs, 2 ounces Onions, red, medium peeled and quartered
3 lbs Radishes, washed, tops removed
4 Garlic heads, whole cut in half lengthwise
1/2 cup, 1 tablespoon Olive oil
2 teaspoons Black pepper
1/4 cup Thyme, fresh or dried
1 teaspoon Salt

Instructions

1. Preheat oven to 450° F. In a large bowl, put sweet potatoes, parsnips, onions, radishes and garlic. Toss with olive oil, salt and pepper.
2. Arrange vegetables in a single layer in roasting pans. Bake until vegetables are tender and golden, stirring occasionally, at least 45 minutes.
3. Sprinkle with thyme and garnish with thyme sprigs, if desired.

SERVES 50