



Roasted Vegetables

Serves 6-8 guests

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| 1 lb | Sweet potatoes (cut into cubed sized pieces) |
| 1 lb | Red skinned potatoes (cut into cubed sized pieces) |
| 1 lb | Russet potatoes (Idaho's-cut into cubed sized pieces) |
| 3 Tbsp | Olive Oil |
| 1 1/2 Tbsp | Herbes de Provence or Dried Italian seasoning |
| TT | Sea salt & freshly ground black pepper |

Preheat oven to 400 degrees

1. Toss the vegetables with the olive oil on a baking sheet. Spread them out into one layer and sprinkle generously with salt and pepper. Roast in the oven for about 35-40 minutes, until the vegetables have cooked through.
2. Take the vegetables out of the oven and sprinkle with herb seasoning.
3. Transfer them to a serving platter and dust with a little bit more salt. Serve hot or at room temperature.

These recipes were submitted by Chef Dee Lennox of Lennox Culinary.