Cinclie Belner Corporate Chef andie@gafresh-preaut.com

## Celebrate the Art of Fine Food!

Inspired Recipes from our Corporate Chef – **Cindie Belner** 





## ROASTED ROOT VEGETABLES

## Ingredients:

5 pounds of root vegetable mix #7077005 2/3 cup of extra-virgin olive oil Kosher salt Freshly ground pepper

Preheat oven to 425 degrees F and position a rack in the center of the oven. On a baking sheet, toss the root vegetable mix with the olive oil and season with the salt and pepper.

Roast stirring occasionally, until the vegetables are brown and tender, about 25 to 30 minutes.

Makes 20 to 25 side dish servings



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## For Questions or Additional Information:

G.O. Fresh Chef Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.