

SHOPPING LIST

Roasted Root Vegetables

- ☐ Nonstick Cooking Spray
- ☐ Baby Red Potatoes
- ☐ Carrots
- ☐ Parsnips
- ☐ Red Onions
- ☐ Rutabaga
- ☐ Olive Oil
- ☐ Fresh Thyme
- ☐ Kosher Salt
- ☐ Black Pepper

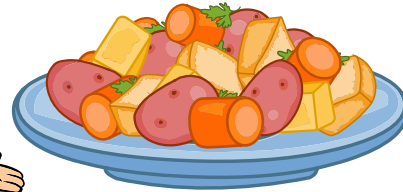
First, check off the items you already have at home.



Lunch Labbers Present SIDE DISHES



Roasted Root Vegetables



VEGETARIAN



YES

TIME



Over an hour

DIFFICULTY



Medium

SERVES



6

YOU WILL NEED



Nonstick cooking spray



6 baby red or yellow potatoes, halved



8 medium carrots, peeled and cut into 1-inch pieces



4 medium parsnips, peeled and cut into 1-inch pieces (about 1/2 pound)



2 medium red onions, cut into 8 wedges



1 medium rutabaga, peeled and cut into 1-inch pieces



3 tablespoons olive oil



2 teaspoons fresh thyme leaves



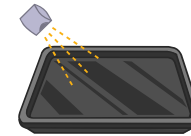
1 teaspoon kosher salt



1/2 teaspoon black pepper

DIRECTIONS

ATTENTION KIDS: Always cook with a grownup!



STEP 1: With the oven racks in the upper- and lower-middle positions, preheat the oven to 400 degrees. Spray two rimmed baking sheets with nonstick cooking spray. Toss all the ingredients together in a large bowl.



STEP 2: Divide the vegetables evenly among the two baking sheets. Roast, stirring occasionally, until golden brown, about 1 hour, rotating the positions of the baking sheets halfway through cooking. Serve.

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Nutrition Facts

Serving Size 1 serving (323g)

Servings Per Container 6

Amount Per Serving		
Calories 210	Calories from Fat 70	
Total Fat 7g	% Daily Value*	11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 400mg		17%
Total Carbohydrate 34g	% Daily Value*	11%
Dietary Fiber 9g		36%
Sugars 14g		
Protein 4g		
Vitamin A 250%	Vitamin C 80%	
Calcium 10%	Iron 8%	
*Percent Daily Values are based on a diet of other people's secrets. Daily values may be higher or lower depending on your calorie needs.		
Calories: 2,000	Total Fat: 65g	Saturated Fat: 20g
Cholesterol: Less than 300mg	Sodium: 2,400mg	Total Carbohydrate: 300g
Sodium: Less than 300g	Dietary Fiber: 37.5g	Dietary Fiber: 25g
Calories per gram:	Fat 9 • Carbohydrate 4 • Protein 4	