

Steamed Root Vegetables

No. of people: **100**

Mixed Roots 23 lbs

Frozen Peas 6 lbs

Choose an assortment of root vegetables, combining 3 vegetables works well. Potatoes, carrots, parsnips, sweet potatoes, rutabagas or turnips are commonly available on hand for this dish.

Keeping types of vegetables separate, scrub vegetables well with one of the vegetable brushes. Trim the root and stem ends and also trim away any discolored spots.

Cut all the vegetables into small uniform sized chunks – about 1 inch sides is maximum. Store each vegetable in a separate white bucket. If using potatoes, cover with water.

Turn Steamer on at **9:30am**

Place vegetables in steamer trays, each type of vegetable in its own tray as they may take different amounts of time to cook.

Start steaming vegetables at **9:45** for 15 minutes, cooking longer as needed so veggies are done but not mushy. Cook in batches if needed. When all the roots are cooked, place peas in steamer trays and cook a couple of minutes, just till heated through.

Mix all veggies together and place in hotel pans.

Serve with rice and top with **tahini ginger sauce**