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Roasted Celery and Onion Blend

Serves 1

Ingredients:

2 cups Celery, sliced on a bias

1 Tbsp. Fresh Garlic , minced

2 cups Sweet Onions , julienne slice

2 Tbsp. Olive Oil

2 tsp. Fresh Rosemary and Sage, finely chopped

Salt and Pepper, to taste

Directions:

- 1. Place vegetables and herbs in a stainless mixing bowl.
- 2. Toss with olive oil and salt and pepper to taste.
- 3. Place on ½ sheet pan.
- 4. Roast in 450F oven for approximately 15-20 minutes or until vegetables are golden brown and slightly crisp on edges.