

## **Rustic Roasted Vegetables**

From the kitchen of the Discovery Dining Hall at Riverboat Discovery  
*Fairbanks, Alaska*

### VEGETABLES:

1 Red Bell Pepper  
1 Green Bell Pepper  
2 Red Onion  
4 Carrots  
8 Red Potatoes  
½ cup Extra Virgin Olive Oil  
1 Tbsp Seasoning Salt

### GARLIC BUTTER:

1 cup Salted Butter  
1 Tbsp. Minced Garlic  
¼ cup Shallots  
¼ cup Parsley

### TO PREPARE GARLIC BUTTER:

Cream butter in a mixer for approximately 5 minutes until the texture is light and airy. Add garlic, shallots and parsley and mix. You will have left overs!

### TO PREPARE VEGETABLES:

Soften the garlic butter to room temp and mix ¼ cup of the butter with the olive oil. Gently toss the vegetables in the butter and oil mixture and spread across a sheet pan. Season with seasoning salt. Place into a 500 degree oven and roast until a few of the vegetables start to char.

Serve and Enjoy!