Roasted Grapes and Carrots

Yield 8 servings

Ingredients:
- 2 lb red seedless grapes
- 1 (16 oz) package peeled baby carrots
- 1 medium red onion, cut into wedges
- 2 tbsp olive oil
- 1 tsp ground cumin

Directions:
1. Preheat oven to 375 F; line baking sheet with aluminum foil
2. Toss together grapes, carrots, and red onion in olive oil to coat. Sprinkle with cumin and toss to distribute. Spread mixture on baking sheet
3. Roast in preheated oven until carrots haven begun to soften, about 15-20 minutes

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Roasted Grapes and Carrots

Yield 100 servings (300-400 samples)

Ingredients:
- 25 lb red seedless grapes
- 13 (16 oz) packages of peeled baby carrots
- 13 medium red onion, cut into wedges
- 1.5 cups olive oil
- ¼ cup ground cumin

Directions:
1. Preheat oven to 375 F; line baking sheet with aluminum foil
2. Toss together grapes, carrots, and red onion in olive oil to coat. Sprinkle with cumin and toss to distribute. Spread mixture on baking sheet
3. Roast in preheated oven until carrots haven begun to soften, about 15-20 minutes

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