



Roasting Vegetables

WATCH: Watch “How to Roast Vegetables” <https://tinyurl.com/ESYroasting>. You may rewatch the video and pause as often as you need to help you answer the questions. Make sure you put on the closed caption in the video.

1. **(Pause video at 0:17)** Why is it important to cut vegetables in the same size?
2. **(0:19)** What does surface area mean? *Look at your vocabulary words for support.*
3. **(0:21)** What does it mean to group vegetables by their families?
4. **(0:24)** Why do dense vegetables take longer to cook? *Look at your vocabulary words for support.*
5. **(0:38)** Why is olive oil a key ingredient when roasting vegetables?
6. **(0:46)** Why are dry herbs better to use during the roasting time than fresh herbs?
7. **(1:06)** Why is temperature important when roasting?
8. **(1:08)** The video shows vegetables roasting. In/on what kitchen appliance does roasting happen?
9. **(1:35)** What are different ways that we can enjoy roasted vegetables?