



## 825015 - Garlic Smashed Red Potatoes

Source: K12 Culinary  
 Number of Portions: 49  
 Size of Portion: 1/2 cup

### Components:

Meat/Alt:  
 Grains:  
 Fruit:  
 Vegetable: 0.5 cup  
 Milk:

### Recipe Subgroups:

Vegetable, Starchy

### Attributes:

Vegetables

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
011358 POTATOES,RED,FLESH & SKN,BKD.....	10 lbs	Rinse potatoes under running water and scrub with a vegetable brush. Drain in a colander.  Place 5 lbs. of potatoes in each 4 inch deep full size perforated pan. Steam uncovered for approximately 40 minutes or until skins are cracked and potatoes are easily pierced with a knife. <b>CCP:</b> Heat to 135° F or higher.
001175 MILK,FLUID,1% FAT,WO/ ADDED VIT A & VIT... 799903 GARLIC,GRANULATED..... 002047 SALT,TABLE.....	1 qt 2 tsp 2 1/2 tsp	Heat milk to a simmer (185°F). Add granulated garlic and salt.
002029 PARSLEY,DRIED.....	2 tsp	Place hot potatoes in large mixer bowl with flat paddle attachment Mix on low speed until potatoes are smashed. Add the hot milk mixture and continue to mix until well combined - about 30 seconds. Transfer to 2 inch deep full size steamtable pan. Sprinkle with 2 tsp of dried parsley. Cover and place in hot holding cabinet until service. Serve 1/2 c. using a no. 8 disher.  This recipe is best prepared for just in time service to avoid excessive leftovers. <b>CCP:</b> Heat to 135° F or higher.

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	91 kcal	Cholesterol	1 mg	Sugars	*2.4* g	Calcium	33.63 mg	3.30%	Calories from Total Fat
Total Fat	0.33 g	Sodium	139 mg	Protein	2.82 g	Iron	0.66 mg	1.49%	Calories from Saturated Fat
Saturated Fat	0.15 g	Carbohydrates	19.22 g	Vitamin A	19.0 IU	Water <sup>1</sup>	88.89 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.68 g	Vitamin C	11.7 mg	Ash <sup>1</sup>	1.66 g	84.31%	Calories from Carbohydrates

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.