825015 - Garlic Smashed Red Potatoes

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

Components:		Recipe Subgroups:	Attributes:
Meat/Alt:		Vegetable, Starchy	
Grains:			
Fruit:			
Vegetable:	0.5 cup		
Milk:			

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 lb of potatoes in each 4 inch full size perforated pan. Steam uncovered for approximately 40 minutes or until skins are cracked and potatoes are easily pierced with a knife. **CCP: 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, approximately 185 - 200° F. Add granulated garlic and salt and stir gently.
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 on low until well combined - about 30 seconds. Transfer to 2 inch full size pan. Garnish with a sprinkle of 2 tsp of dried parsley per pan. Cover and place in hot holding cabinet until service. Serve ½ c. using a no. 8 disher. **CCP: Hold for hot service at 135° F or higher.**

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

Calories	89	kcal	Cholesterol	1	mg	Sugars	*2.4*	g	Calcium	33.63	mg	3.37%	Calories from Total Fat
Total Fat	0.33	g	Sodium	139	mg	Protein	2.82	g	Iron	0.66	mg	1.65%	Calories from Saturated Fat
Saturated Fat	0.16	g	Carbohydrates	19.22	g	Vitamin A	19.0	IU	Water[1]	88.89	g	*0.00%*	Calories from Trans Fat
Trans Fat[2]	*0.00*	g	Dietary Fiber	1.68	g	Vitamin C	11.7	mg	Ash[1]	1.66	g	86.06%	Calories from Carbohydrates
												12.65%	Calories from Protein

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