



## 825663 - Roasted Red Potato Salad

Source: K12 Culinary

Number of Portions: 25

Size of Portion: 1/2 cup

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable: 0.5 cup

Milk:

### Recipe Subgroups:

Vegetable, Starchy

### Attributes:

HACCP Process: #3 Complex Food Preparation

Ingredients	Measures	Instructions
011358 POTATOES,RED,FLESH & SKN,BKD..... 004582 OIL,CANOLA..... 002047 SALT,TABLE..... 011143 CELERY,RAW..... 011291 ONIONS,SPRING OR SCALLIONS (INCL TOPS&BU...	8 lbs + 12 OZS (fresh, AP) 1/4 cup 1 tsp 1/2 CUP (diced) 1/2 CUP (chopped)	Preheat oven to 350° F. Spray full size sheet pan with pan release. Scrub potatoes under running water. Dice potatoes into large, 1-inch cubes. Note: Fresh, precut red potatoes may be substituted for whole. In a large container, toss diced red potatoes in canola oil and salt until coated. Place potatoes on a sheet pan and bake at 350° F until tender, approximately 30-35 minutes until golden brown. Cook to a minimum internal temperature of 135 F. Place potatoes in refrigerator or blast chiller to cool immediately. <b>CCP: Heat to 135° F or higher.</b> <b>CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours.</b>
826496 Mayonnaise, Regular, Dukes..... 001256 YOGURT,GREEK,PLN,NONFAT..... 009153 LEMON JUC FROM CONC,CND OR BTLD..... 002030 PEPPER,BLACK..... 799903 GARLIC,GRANULATED.....	1 cup 1/2 cup 1/4 cup 1/2 TSP (ground) 1/2 tsp	In a large mixing bowl, combine mayonnaise, yogurt, lemon juice, black pepper, and garlic. Mix well.
001009 CHEESE,CHEDDAR.....	1/2 CUP (shredded)	Add cheese, celery, and onions to mayonnaise mixture. Toss to combine.
		When potatoes are properly cooled, add to mayonnaise mixture and gently toss to coat well, leaving potatoes chunky. Note: Crispy cooked bacon may be added for additional flavor (~6 oz). Transfer to steamtable pan or pre-portion for service. Serve using no. 8 disher. <b>CCP: Hold and Serve at 41° F or lower.</b>

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

Calories	235 kcal	Cholesterol	9 mg	Sugars	*2.5* g	Calcium	38.12 mg	41.83%	Calories from Total Fat
Total Fat	10.94 g	Sodium	179 mg	Protein	4.71 g	Iron	1.16 mg	6.21%	Calories from Saturated Fat
Saturated Fat	1.62 g	Carbohydrates	31.75 g	Vitamin A	74.2 IU	Water <sup>1</sup>	*132.43* g	*0.03%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.01* g	Dietary Fiber	2.98 g	Vitamin C	20.8 mg	Ash <sup>1</sup>	*2.44* g	53.96%	Calories from Carbohydrates
								8.00%	Calories from Protein

\*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.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present    NO = Absent    ? = Undefined							