



## 825118 - Roasted 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:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
011358 POTATOES,RED,FLESH & SKN,BKD...	10 LBS (fresh, AP)	Rinse potatoes under running water and scrub with a vegetable brush, if necessary. Drain in a perforated pan.  Cut potatoes in half or leave whole if very small.  Place up to 5 lb of potatoes into each 4 inch perforated full size pan. Steam uncovered for about 10 minutes. Remove from steamer and allow potatoes to sit for a few minutes until steam has evaporated.
825023R Seasoning Blend, Italian.....	1/4 cup	<b>CCP: No bare hand contact with ready to eat food.</b> Prepare school made Italian Seasoning according to the recipe. Measure required amount and store any extra in a tightly closed spice bottle for use in other recipes.
826508 Olive Oil Blend 90/10, Colavita L116..... 002047 SALT, TABLE.....	2/3 cup 2 tsp	Combine olive oil blend, Italian seasoning, and salt. Toss partially cooked potatoes in seasoned oil.
		Spray two full size sheet pans with food release. Place 5 pounds of potatoes on each pan. Bake at 350° F for 15-20 minutes or until golden brown.  <b>CCP: Heat to 135° F or higher.</b>
		Transfer potatoes to a 2 inch full size pan and hold uncovered until service. Serve ½ c. using a 4 oz spoodle. <b>CCP: Hold for hot service at 135° F or higher.</b>
		This recipe is best prepared for just in time service. Leftovers are not good quality when reheated.

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

Calories	108 kcal	Cholesterol	0 mg	Sugars	*1.3* g	Calcium	10.99 mg	26.73%	Calories from Total Fat
Total Fat	3.20 g	Sodium	106 mg	Protein	2.18 g	Iron	0.73 mg	2.15%	Calories from Saturated Fat
Saturated Fat	0.26 g	Carbohydrates	18.35 g	Vitamin A	13.3 IU	Water <sup>1</sup>	*71.00* g	*0.00%*	Calories from Trans Fat

Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.74 g	Vitamin C	11.7 mg	Ash <sup>1</sup>	*1.46* g	68.21% Calories from Carbohydrates
								8.09% Calories from Protein
<p>*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient</p> <p>* - denotes combined nutrient totals with either missing or incomplete nutrient data</p> <p><sup>1</sup> - denotes optional nutrient values</p> <p><sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.</p>								