



## 825208 - Southwest Potato Wedges: Oil

Source: K12 Culinary

Number of Portions: 132

Size of Portion: 3 each

Alternate Recipe Name: SW Potato Wedges

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable: 0.5 cup

Milk:

### Recipe Subgroups:

Vegetable, Starchy

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825025R Seasoning Blend, Southwestern.....	2 cups	Prepare Southwestern Seasoning blend according to recipe # 825025. Store at room temperature.
051372 POTATOES, FRESH, RUSSET (BAKING TYPE), B...	99 each, 100 ct	Scrub potatoes under running water using a vegetable brush. Place in a colander or perforated pan to air dry.
		Line sheet pans with parchment paper. Preheat oven to 350° F.
826508 Olive Oil Blend 90/10, Colavita L116.....	1 cup	Using a sectionizer with the 4-wedge blade, cut the potatoes lengthwise into four equal wedges. If sectionizer is not available, cut potatoes into 4 wedges with a chef's knife on a cutting board.  Add oil and seasoning blend in a large mixing bowl. Wearing gloves, toss wedges in seasoned oil. For best results place ¼ c oil and ½ c seasoning blend in large bowl. Cut 24 potatoes into wedges and toss to coat. Repeat. Place 45 wedges on each prepared pan.
		Bake in convection oven for 35 to 40 minutes until potatoes are fully cooked with soft center. Transfer each sheet pan of wedges to a 2 inch full size pan so wedges stay intact and crispy during service. Serve 3 wedges for ½ c serving. <b>CCP: Heat to 135° F or higher.</b> <b>CCP: Hold for hot service at 135° F or higher.</b>

\*Nutrients are based upon 1 Portion Size (3 each)

Calories	154 kcal	Cholesterol	0 mg	Sugars	*0.1* g	Calcium	29.65 mg	12.15%	Calories from Total Fat
Total Fat	2.08 g	Sodium	36 mg	Protein	3.91 g	Iron	1.79 mg	1.21%	Calories from Saturated Fat
Saturated Fat	0.21 g	Carbohydrates	31.71 g	Vitamin A	385.8 IU	Water <sup>1</sup>	*0.18* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.78 g	Vitamin C	9.7 mg	Ash <sup>1</sup>	*0.16* g	82.18%	Calories from Carbohydrates
								10.13%	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.