Roasted Red Potatoes

Side Dish-Vegetable | **HACCP Process #2- Same Day Service** | **Serving Size 1/2 cup**

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Potatoes, red, unprep	15 lb		30 lb		1. Wash potatoes well in abundant cold water. Cut into halves if large and quarters if very large. Leave whole if small. 2. Pour oil over potatoes and stir or toss to coat completely. 3. Sprinkle salt, pepper and garlic over potatoes. Stir to coat. 4. Spread potatoes in a single layer on oiled sheet pans or on parchment lined baking sheets sprayed with pan spray. Roast potatoes in a single layer at the following temperatures: Convection Oven: 375°F for 35-50 minutes Conventional Oven: 400°F for 45-60 minutes CCP: Heat to 135°F or higher for at least 15 seconds. CCP: Hold at 135°F or higher for service. Variation: Rosemary Roasted Potatoes: Sprinkle 1 1/2 tsp dried rosemary on potatoes with other spices. Cook as directed above.
Vegetable oil		3/4 cup		1 1/2c	
Salt, table		1 1/2 Tbsp		3 Tbsp	
Black pepper, ground		1 Tbsp		2 Tbsp	
Granulated garlic		3 Tbsp		6 Tbsp	

From: John Stalker Institute, Recipe Master List

Serving Sizes	Contribution
K-5 1/2 Cup	1/2 cup = 1/2 cup starchy vegetable