

HARTFORD FRESH HOME FRIES

Hartford Public Schools, FCNS - 2018

Grades: K-12

Yield: 40 or 80 portions

INGREDIENTS	40 SERVINGS		80 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Potatoes, diced, par cooked	9.5 lbs.		19 lbs.		<ol style="list-style-type: none"> Sanitize work area with bleach & water solution. Wash hands. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> Preheat oven to 400 °F. Unpack par-cooked potatoes and place in a large mixing bowl or hotel pan and set aside. Mix sofrito, paprika, oregano, salt, onion powder and olive oil. Pour sofrito mixture over diced potatoes and mix well until coated being careful to not break up the potatoes. Layer seasoned potatoes on a sheet pan lined with parchment paper. Bake 25 minutes, until fork tender; if needed, bake an additional 5 minutes to finish them.
Sofrito, Goya brand (purchased)		1 pint (2 cups)		1 pints (4 cups)	
Paprika		¼ cup		½ cup	
Oregano, dried		¼ cup		½ cup	
Salt		2 Tbsp		¼ cup	
Onion powder		¼ cup		½ cup	
Olive oil		½ cup		1 cup	
<p>Serving Size: ½ cup, 4 oz. spoodle</p> <p>Meal Pattern Contribution: ½ cup starchy vegetable</p> <p>Allergens: Wheat, Soy (from the purchased Sofrito)</p> <p>NOTE: A sofrito or sazón is used for rice, stews, beans, and other dishes. A typical Dominican sofrito is made up of very finely chopped green, red, and yellow bell peppers, red onions, garlic, ground oregano, apple cider vinegar, tomato paste, water, and cilantro. In this recipe it is used as a seasoning and not considered in the meal contribution analysis.</p>					

Recipe and Meal Contribution Review completed by Put Local on Your Tray. SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

