

# RAINBOW FINGERLING POTATOES

Hartford Public Schools, FCNS - 2018

**Grades:** K-12

**Yield:** 25 or 50 portions

INGREDIENTS	25 SERVINGS <hr/> WEIGHT	50 SERVINGS <hr/> WEIGHT	DIRECTIONS
Fresh Tri-color Fingerling Potatoes	5 lb 4 oz	10 lb 8 oz	<ol style="list-style-type: none"> <li>1. Sanitize work area with bleach &amp; water solution.</li> <li>2. Wash hands.</li> <li>3. Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>1. Wash potatoes and cut in half lengthwise, skin on. Place in mixing bowl.</li> <li>2. Mix oil, granulated garlic, celery salt, pepper, paprika and salt. Pour over potatoes, coat well.</li> <li>3. Place potatoes on a sheet pan, cut-side down.</li> <li>4. Bake convection oven: 425°F for 25-30 minutes until tender and surface is golden brown.</li> </ol>
Granulated Garlic	½ tsp	1 tsp	
Celery Salt	½ tsp	1 tsp	
Ground black or white pepper	1 tsp	2 tsp	
Paprika	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp	
Salt	1 tsp	2 tsp	
Olive Oil	½ cup	1 cup	
<p><b>Serving Size:</b> ½ cup (4 oz.spoodle)</p> <p><b>Meal Pattern Contribution:</b> ½ cup starchy vegetable</p> <p><b>Notes:</b> For meal component evaluation, using Potatoes, all sizes, sliced, pared, cooked. 1# yields 4.95 servings of ½ cup. Note that the fingerlings do not get peeled.</p>			<p><b>HACCP/Serving Instructions</b></p> <ol style="list-style-type: none"> <li>1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.</li> </ol>

*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.*

