

ROASTED RED POTATOES

RSD #10, Avon, and Canton Public Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

| INGREDIENTS | 25 SERVINGS | | 50 SERVINGS | | DIRECTIONS |
|---|--------------|-----------|--------------|----------------|--|
| | WEIGHT | MEASURE | WEIGHT | MEASURE | |
| Red potatoes, fresh, washed, quartered or wedged | 5 lbs. 4 oz. | 13 ¾ cups | 10 lbs, 8 oz | 27 ½ cups | <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"> Mix oregano, thyme, and garlic powder in bowl. Preheat convection oven to 375°F. Toss potatoes with oil in a large bowl. Sprinkle seasoning mixture over potatoes. Toss to coat well. Spread potatoes in single layer on foil-lined sheet pans. Bake 30-35 minutes until potatoes are tender and golden brown. |
| Oregano | | 5 tsp | | 3 Tbsp + 1 tsp | |
| Thyme | | 5 tsp | | 3 Tbsp +1 tsp | |
| Garlic powder | | 2.5 tsp | | 5 tsp | |
| Olive oil | | 10 Tbsp | | 1¼ cup | |
| <p>Serving Size: ½ cup</p> <p>Meal Pattern Contribution: ½ cup Starchy Vegetable</p> <p>Notes: 1 lb red skinned potatoes, with skin, diced = 4.94 (½ cup) portions</p> | | | | | <p>Serving Instructions</p> <ol style="list-style-type: none"> 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. |

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.

