

# SAYBROOK ROASTED POTATOES

Old Saybrook Schools - 2018

Grades: K-12

Yield: 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Red potatoes, washed and diced	2.75 lbs	6 ¾ cups	5.5 lbs	13 ¾ cups	<ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Toss cut vegetables, oil, granulated garlic and pepper together in bowl.</li> <li>Roast on sheet pan sprayed with pan release in single layer for 15-20 minutes until vegetables are soft and golden brown.</li> </ol>
Sweet potatoes, washed, peeled and diced	2.75 lbs	6 ¼ cups	5.5 lbs	12 ½ cups	
Spanish onions, diced	1 lb 6 oz	3 ¼ cups	3.2 lbs	6 ½ cups	
Vegetable oil		¼ cup		½ cup	
Granulated garlic		2 Tbsp		24 Tbsp	
Black pepper		1 tsp		2 tsp	
<p><b>Serving Size:</b> ⅝ cup (6 oz spoodle)</p> <p><b>Meal Pattern Contribution:</b> ¼ cup Starchy vegetable, ¼ cup Red/Orange vegetable, ⅛ cup Other vegetable</p> <p><b>Notes:</b> 1 lb Red skinned, diced potatoes - 9.88 (¼ cup) portions 1 lb sweet potatoes, fresh, sliced = 9.1 servings of ¼ cup cooked</p>					<p><b>HACCP/Serving Instructions:</b></p> <ol style="list-style-type: none"> <li>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.



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