



RECIPE NAME: Italian Baby Potatoes

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: ¼ cup	
Serving Utensil: #16 scoop	
Servings per Pan:	

Recipe Adapted From:

What's Cooking?
USDA Mixing Bowl



Ingredients	Weight	Measure	Procedure
Potatoes, Baby, Whole, Canned, Drained Oil, Olive Garlic, Fresh, Minced Salt Pepper, White, Ground Parsley, Fresh, Minced	20 lb 12 oz	1 cup 2 tsp 2 tsp 2 ⅔ cups	<ol style="list-style-type: none"> Open the cans of potatoes and drain well. On four sheet pans (18" x 26" x 1") covered in parchment paper and lightly sprayed with pan release, spread the potatoes out. Bake until golden brown: <ul style="list-style-type: none"> Conventional oven - 425°F for 25-30 minutes. Convection oven - 400°F for 15-20 minutes. Transfer the roasted potatoes to four steam table pans (12" x 20" x 2½"). Heat oil in a medium stock pan. Add garlic, salt, and pepper. Simmer uncovered over medium high heat for 30 seconds - one minute. Remove from the heat and allow to cool for one minute. Add chopped parsley, stir well. Pour half the oil mixture over each pan of potatoes. Stir well. Portion approximately 2-3 potatoes per serving. <p>CCP: Hot hold for service at 140°F or higher.</p>
Total Yield: 100, ¼ cup servings		Number of Pans: 4	
Weight:	Measure (volume):	Pan Size: 12" x 20" x 2½"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
				¼ c.		
Fruits						
Grains						
Calories:	58					
Saturated Fat (g):	0.30 g					
Sodium (mg):	201.98 mg					