



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: 50	
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	10 lbs 6 oz	½ cup 1 tsp 1 tsp 1 ⅓ cups	<ol style="list-style-type: none"> Open the cans of potatoes and drain well. On two 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 two 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.
Total Yield: 50, ¼ cup servings		Number of Pans: 2	
Weight:	Measure (volume):	Pan Size: 12" x 20" x 2½"	

CCP: Hot hold for service at 140°F or higher.

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):
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					

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other