

Recipe Name: Southwest Seasoned Potatoes					File No:						
Grade Group: K-12					HACCP Process: <input type="checkbox"/> #1 No Cook <input checked="" type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step						
Number of Portions: 50											
Portion Size: ½ cup											
Serving Utensil: No. 8 scoop											
Servings per Pan:											
Ingredients:		Weight:	Measure:	Procedure:							
Potatoes, medium, yellow or red		11 lb 4 oz		1. Wash and scrub potatoes. Cut potatoes to uniform size, approximately 1" pieces.							
Olive oil			1 cup	2. Place potatoes in a large bowl. Add olive oil and toss. Add all remaining seasonings and toss to coat potatoes.							
Garlic powder			1 Tbsp	3. Place potatoes evenly on two lined sheet pans.							
Oregano, dried			1 Tbsp	4. Roast:							
Salt			1 Tbsp	a. Conventional oven: 425°F for 25 minutes.							
Paprika			2 tsp	b. Convection oven: 400°F on low fan for 25 minutes.							
Cumin, ground			2 tsp	5. Critical Control Point:							
Black pepper			2 tsp	Heat to 135°F or higher.							
Chili powder			1 tsp	6. Critical Control Point:							
Onion powder			1 tsp	Hold for hot service at 135°F or higher.							
7. Portion with No. 8 scoop or 4 fl oz spoodle (½ cup).											
Total Yield			Number of Pans:		Equipment (if not specified in procedures above):						
Weight:	Measure (volume): 1 gal 3 qt		Pan Size:								
Meal Component Contribution Based on Portion Size					Nutrient Analysis Based on Portion Size						
Meat/Meat Alternate					Calories: 104						
Vegetable Subgroups					DG	B/P	R/O	S	O	A	Saturated Fat (g): 1
								½ c			Sodium (mg): 148
Fruits											
Grains											



DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](#) (FBG)