

OVEN ROASTED RED SKINNED POTATOES

Yield 100 Portions
Each Portion 100

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
113 kcal	17 gm	2 gm	4 gm	31.9 %	0 mg	178 mg		11 mg

Ingredients	Weight	Measure	Issue
SPICE, SALT, TABLE, IODIZED	1 1/2 oz	2 tbsp 1 tsp	
SPICE, PEPPER, BLACK	0 lbs 5 oz	1 c 4 tbsp 1 7/8 tsp	
SPICE, GARLIC	0 lbs 1/2 oz	1 tbsp 1 1/2 tsp	
SPICE, PARSLEY	0 lbs 3/4 oz	14 tbsp 1/2 tsp	
POTATOES, RED	25 lbs		
OIL, SALAD, OLIVE	15 1/4 oz	1 pt 1/8 tsp	

METHODS

- 1 Combine salt, pepper, garlic and parsley, mix well. Set aside for use in Step 4.
- 2 Wash potatoes well, several changes of water if necessary. Allow potatoes to drain, place in large container or pan suitable to toss in batches.
- 3 Toss potatoes with olive oil until well coated. Place on sheet pans in single layers.
- 4 Evenly sprinkle seasoning mixture over the top of all potatoes. Using convection oven, bake 350 F. for 35-50 minutes or until browned and done. Turn potatoes once during cooking. CCP: Internal temperature must reach 145F. or higher for 15 seconds.
- 5 Remove from sheet tray and place into 2" or 4" serving pan, cover and hold for service. CCP: Hold at 140 F. or higher for service.