Q: Vegetables and Meatless Entree Alternatives No. Q04805N GRILLED POTATOES SIGONELLA

Yield 100 Portions Each Portion 1/2 CUP

| Calories | Carbs | Protein | Fat | % Cal From Fat | Chol | Sodium | Fiber/Dtry | Calcium |
|----------|-------|---------|--------|----------------|------|--------|------------|---------|
| 45 kcal | 6 am | 0 am | 3 5 am | 70 % | 0 ma | 110 mg | | 0 ma |

| Ingredients | Weight | Measure | Issue |
|-----------------------------|------------|-----------------|-------|
| POTATOES, WHITE | 8 lbs | | |
| OIL, SALAD, OLIVE | 0 lbs 8 oz | 1 c 2 3/8 tsp | |
| VINEGAR, WHITE | 0 lbs 8 oz | 15 tbsp 3/4 tsp | |
| SPICE, SALT, TABLE, IODIZED | 0 lbs 2 oz | 3 tbsp 3/8 tsp | |

METHODS

- 1 Wash and peel potatoes; cut into wedges. Cook potatoes 10-12 minutes on lightly greased grill until tender.
- 2 Place in serving pan.
- 3 Gently mix potatoes with oil, vinegar and salt.
- 4 CCP: Hold for service at 140°F or higher.