

GARLIC-LEMON ROASTED POTATO WEDGES

Yield 100

Portion 4 Wedges

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
146 cal	33 g	3 g	1 g	0 mg	183 mg	18 mg

Ingredient

GARLIC POWDER

SALT

SEASONING,LEMON N' HERB

ONION POWDER

PEPPER,BLACK,GROUND

OREGANO,CRUSHED

POTATOES,WHITE,FRESH,WEDGES

COOKING SPRAY,NONSTICK

Weight

3 oz

1-5/8 oz

7/8 oz

2/3 oz

1/4 oz

1/2 oz

35 lbs

2 oz

Measure

1/2 cup 2 tbsp

2-1/3 tbsp

3 tbsp

3 tbsp

1 tbsp

3 tbsp

1/4 cup 1/3 tbsp

Issue**Method**

- 1 Combine garlic powder, salt, lemon n' herb seasoning, onion powder, pepper and oregano.
- 2 Wash potatoes and dry; toss with seasonings.
- 3 Spray sheet pans with non-stick cooking spray. Place 8-1/2 pounds seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 35 minutes or until tender and light brown on high fan, open vent. Spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher.