ITALIAN ROASTED POTATOES

Yield 100 Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
129 cal	29 g	3 g	1 g	0 mg	237 mg	26 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>	
POTATOES,FRESH,PEELED,CUBED	30 lbs	5 gal 1-7/8 qts	37 lbs	
OIL, CANOLA	1-7/8 oz	1/4 cup 1/3 tbsp		
OREGANO,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp		
BASIL,DRIED,CRUSHED	1/3 oz	2 tbsp		
ROSEMARY,GROUND	1/8 oz	1 tbsp		
THYME,GROUND	1/8 oz	1 tbsp		
GARLIC POWDER	1/3 oz	1 tbsp		
SALT	1-7/8 oz	3 tbsp		
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp		
PARSLEY,FRESH,BUNCH	7-1/3 oz	3 cup	7-2/3 oz	
TOMATOES,CANNED,DICED,DRAINED	3-1/3 lbs	1 qts 2 cup		

Method

- 1 Combine diced potatoes, oil, oregano, basil, rosemary, thyme, garlic, salt and pepper. Toss until thoroughly blended.
- 2 Place 8 pounds potatoes in each sheet pan. Roast at 400 F. in conventional oven for 25 minutes or until potatoes are browned and cooked through.
- 3 Add 1 pound drained tomatoes to each pan of potatoes, add parsley and toss. Return to oven and heat until heated through. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.