

# Category:Garlic and Soy Roasted Potatoes

Q-319-00

Vegetables

G4G Color Code

green

Sodium Code

moderate

Yield

100 Portions

Each Portion

¾ cup (4 oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (6)



## Ingredients

Item	Measure	Weight	Approx Issue
POTATOES, WHITE, DICED 1-INCH CUBES	6 gal	32 lb	32 lb
OIL, CANOLA	1-½ cup	10-¼ oz	
GARLIC, GRANULATED	½ cup + 3 tbsp	4 oz	
SALT	½ cup	3-½ oz	
PEPPER, BLACK, GROUND	1-¼ tsp	0.30 oz	
COOKING SPRAY, NONSTICK	undefined	2 oz	
SOY SAUCE, LITE	2 cup	1 lb 4 oz	
ONION, GREEN, SLICED THIN	1-½ qt	1 lb	1 lb 3 oz
OIL, SESAME	1 cup + 2 tbsp	8-¾ oz	
CILANTRO, FINELY CHOPPED	3 cup	7 oz	9 oz

## Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. In a large mixing bowl combine potatoes, canola oil, garlic, salt and pepper; toss to evenly distribute spices.
3. Spray each sheet pan with nonstick cooking spray.
4. Add 1 gal (5 lb 5 oz) potatoes to each sheet pan; arrange in a single layer.
5. Using an oven on convection mode, roast potatoes at 425°F (218°C) for 14 to 16 minutes or until slightly browned and fork tender. CCP: Internal temperature must reach 135°F (57°C) for 15 seconds.
6. Remove potatoes from oven and toss with the soy sauce, scallions, sesame oil and cilantro.
7. Serve immediately or CP: hold hot at 135°F (57°C).

## Temperature

425°F (218°C)

## Time

14 to 16 min.

## Recipe Notes

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven may require extra cook time to achieve the desired final product).
2. Serving suggestions: Pair with Beef Bulgogi, Recipe No. L-231-00; Oriental Pepper Steak, Recipe No. L-013-01 or Sesame Chicken Breast, Recipe No. L-231-00.
3. \*Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

## Nutrition Facts

Calories	157
Carbohydrates	24 g
Sugars*	2 g
Protein	3 g
Fat	6 g
Saturated Fat	0.6 g
Sodium	605 mg
Calcium	21 mg
Fiber	3.8 g