

# Category:Roasted Potatoes Peppers and Onions

Q-317-00

Vegetables

G4G Color Code

green

Sodium Code

moderate

Yield

100 Portions

Each Portion

¾ cup (4.5 oz)

Pan Size and Number

18 x 26-inch sheet pan (8)



## Ingredients

Item	Measure	Weight	Approx Issue
POTATOES, YELLOW, UNPEELED, DICED, 1 - 1½ INCH DICED	5 gal	26 lb 14 oz	
ONION, YELLOW, 1-1½ INCH DICED	1 gal + 1 qt	5 lb 8 oz	6 lb 2 oz
PEPPER, BELL, GREEN, 1-2 INCH PIECES	1 gal	4 lb 8 oz	5 lb 8 oz
OIL, CANOLA	1-¼ cup	9 oz	
SALT	¼ cup	3 oz	
GARLIC, GRANULATED	2 tbsp + 1-½ tsp	0.90 oz	
ROSEMARY, DRIED, CRUSHED	½ cup	0.72 oz	
THYME, LEAVES, DRIED	¼ cup	0.55 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 bowl, combine potatoes, onions, peppers, oil, salt, garlic, rosemary, and thyme. Toss to coat all vegetables evenly.
3. Lightly spray each (12 x 26-inch) sheet pan with cooking spray and pour 3 qt + 3 cup (4 lb 10 oz) of potato mixture onto each pan.
4. Using an oven, on convection mode, roast potatoes at 400°F (204°C) for 12 to 15 minutes until evenly browned and vegetables are cooked through. CCP: Internal temperature must reach 145°F or higher for 15 seconds.
5. Serve immediately or CP: Hold for hot service at 135°F (57°C).

## Temperature

400°F (204°C)

## Time

12 to 15 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. \*Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.

## Nutrition Facts

Calories	120
Carbohydrates	22 g
Sugars*	3 g
Protein	2 g
Fat	3 g
Saturated Fat	0.3 g
Cholesterol	0 mg
Sodium	286 mg
Calcium	21 mg
Fiber	2.6 g