



Baby Potatoes Persillade USDA Recipe for Schools

Small baby potatoes with a light butter sauce.

CACFP CREDITING INFORMATION

A rounded 3 fl oz spoodle (about 2 to 3 potatoes) provides $\frac{3}{8}$ cup vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned whole baby potatoes, drained	10 lb	1 gal 1 qt 1 ½ cups (2 ¼ No. 10 cans)	20 lb	2 gal 2 qt 3 cups (4 ½ No. 10 cans)	<p>1 Place 2 qt 2 ¾ cups (about 5 lb) potatoes on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p>2 Bake until golden brown: Conventional oven: 425 °F for 25–30 minutes. Convection oven: 400 °F for 15–20 minutes.</p> <p>3 Critical Control Point: Heat to 135 °F or higher.</p>



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>4 Transfer 3 qt (about 3 lb 15 oz) roasted potatoes to a steam table pan (12" x 20" x 2 ½").</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>5 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>6 Set aside for step 12.</p>
Canola oil		½ cup		1 cup	<p>7 Heat oil in a medium stock pot.</p>
Garlic, minced	6 oz	½ cup	12 oz	1 cup	<p>8 Add garlic, salt, and pepper. Simmer uncovered over medium-high heat for 30 seconds to 1 minute</p>
Salt		1 tsp		2 tsp	
Ground white pepper		1 tsp		2 tsp	
					<p>9 Critical Control Point: Heat to 135 °F or higher.</p>
					<p>10 Remove from heat, and allow to cool for 1 minute.</p>
Fresh parsley, minced	1 oz	1 ⅓ cups	2 oz	2 ⅔ cups	<p>11 Add parsley. Stir well.</p>
					<p>12 Pour ½ cup (about 4 oz) persillade over each pan. Stir well.</p>
					<p>13 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>14 Portion using a rounded 3 fl oz spoodle (about 2 to 3 potatoes).</p>



NUTRITION INFORMATION

For a rounded 3 fl oz spoonful (about 2 to 3 potatoes).

NUTRIENTS	AMOUNT
Calories	66
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Total Fat	2 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	201 mg
Total Carbohydrate	8 g
Dietary Fiber	1 g
Total Sugars	0 g
Added Sugars included	N/A
Protein	1 g
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Vitamin D	0 IU
Calcium	4 mg
Iron	1 mg
Potassium	162 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 7 lb 14 oz	About 15 lb 12 oz
About 3 qt 3 ¾ cups/2 steam table pans (12" x 20" x 2 ½")	About 1 gal 3 qt 3 ½ cups/4 steam table pans (12" x 20" x 2 ½")