

Herb Roasted Potatoes

ADAPTED FROM CHEF JOHN MERCER
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY
OF THE UNITED STATES

Process # 2 – Same Day Service

YIELD:

50 Servings

100 Servings

Ingredients	Weight	Measure	Weight	Measure
Red potatoes	12 lbs. 8 oz.		25 lbs.	
Oil, cooking		½ cup		1 cup
Thyme, fresh, chopped OR Thyme, dried		¼ cup OR 1 Tbsp.		½ cup OR 2 Tbsp.
Oregano, fresh, chopped OR Oregano, dried		1/3 cup OR 1 ½ tsp.		2/3 cup OR 1 ½ Tbsp.
Italian Parsley, fresh, chopped OR Parsley, dried		1/3 cup OR 1 ½ tsp.		2/3 cup OR 1 ½ Tbsp.
Salt		1 Tbsp.		2 Tbsp.
Black Pepper, ground		1 tsp.		2 tsp.

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. Cut potatoes into quarters lengthwise, then 3-4 times crosswise into cubes.

* If using a Manhart, use S14 or D22 blades.

* Cut potatoes can be held in water overnight; do not hold in water longer.

2. Preheat oven to 350°F.

2. Toss cubed potatoes with remaining ingredients.

3. Place single layer of potatoes on sheet pans (use parchment paper, if desired).

4. Roast in oven until dark golden brown and tender; approximately 30 minutes. Shake pan or loosen potatoes with a spatula halfway through for even browning.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

4. Transfer to appropriate serving pans and hold in warmer until meal service.

HACCP Critical Control Point: Hold at 135°F or above.

Serving Information

Use 4 ounce spoodle to provide ½ cup starchy vegetable.

Nutrition Information * From USDA Nutrient Database

Calories: 125 Total Fat: 5g Saturated Fat: 1g Carbohydrate: 22g (2g Fiber) Protein: 3g Sodium: 13mg