

Ranch Potato Wedges

Vegetable

HACCP: #2 Same Day Service

Healthier Kansas Recipe 131
Idaho Child Nutrition Programs

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
Potato, russet, IQF, wedges Vegetable Oil OR Pan Release Spray	17 lb	½ cup			1. Preheat oven to 325°F. 2. Spread each bag of potato wedges over a lined sheet pan. 3. Put oil into a squeeze bottle or dispenser and shake over all potatoes or spray generously with pan release spray. 4. In a large bowl, mix garlic powder, dehydrated onions, parsley, salt and sugar. 5. Evenly sprinkle ranch mixture over all pans and toss to coat. 6. Bake 30 minutes. CCP: Hold at 135°F or higher.
Garlic Powder Onions, dehydrated flakes Parsley, dried Salt Sugar, granulated		¼ cup ¾ cup 2 cups 1½ Tbsp ½ cup			

Serving Size	1 Serving Provides	Yield
½ cup	0.5 cup vegetable, starchy	100 servings

Nutrients Per Serving

Calories	142	Vitamin A	9.42 IU	Iron	1.75 mg
Protein	4.04 gm	Vitamin C	19.18 mg	Calcium	19.73 mg
Carbohydrate	29.93 gm	Fiber	2.15 gm	Cholesterol	0 mg
Fat	1.38 gm	% Fat	8.7 %	Sodium	148.74 mg
Saturated Fat	0.24 gm	% Saturated Fat	1.49 %		