



ROASTED POTATO SALAD, USDA

SERVINGS: 50 SERVINGS CALORIES: 102 KCAL

This warm potato salad is a blend of tender roasted potatoes and a savory mustard/garlic seasoning sauce. A delightful way to serve a potato side dish!

INGREDIENTS

6 ounces *Onions, fresh, chopped
 2 pounds 4 ounces *Peppers, bell, red, fresh, diced 1/4 inch
 1 tablespoon 1 teaspoon Dijon mustard
 1 tablespoon 1 teaspoon Garlic powder
 2 tablespoons Thyme, fresh, leaves only
 1-1/2 cups Vinegar, white wine
 1/2 cup 2 tablespoons Oil, olive
 1 tablespoon 1 teaspoon Salt
 2-1/2 teaspoons Pepper, ground, black
 10 pounds *Potatoes, red, fresh, unpeeled, cubed 2-1/2 inch

INSTRUCTIONS

- Dressing:** Combine onions, peppers, mustard, garlic powder, thyme, vinegar, oil, salt, and pepper in a large bowl. Stir well. Set aside for step 5.
- Place 1 gallon 1 quart 1 cup (about 5 pounds) potatoes on a sheet pan (18" x 26" x 1") lined with parchment paper and heavily coated with pan release spray.
For 25 servings, use 1 pan. For 50 servings, use 2 pans.
- Bake until tender:
- Conventional oven: 425° F for 20 minutes.
Convection oven: 400° F for 15 minutes.
- Remove from oven and set aside for step 5.
- Place warm potatoes in a large bowl. Pour 1-1/2 cups (about 12-1/2 ounces) dressing over potatoes. Toss well to coat evenly.
- Portion with No. 6 scoop (2/3 cup).

RECIPE NOTES

CCP: Cool to 40° F or lower within 4 hours.

CCP: Hold at 40° F or below.

Notes: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Yield 50 servings

Crediting: 2/3 cup (No. 6 scoop) provides 1/8 cup red/orange vegetable, and 1/2 cup starchy vegetable.

NUTRITION FACTS PER SERVING (0.6CUPS)

Calories: 102 kcal | Fat: 3 g | Sodium: 200 mg | Potassium: 347 mg | Carbohydrates: 18 g | Fiber: 2 g | Sugar: 2 g | Protein: 2 g

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.