



## Roasted Potatoes and Peppers

Q-504-00

Vegetables

G4G Color Code

Green

Sodium Code

Moderate

Temperature

425°F (218°C)

Yield

100 Portions

Each Portion

¾ cup (3-½ oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (7)

Time

15 - 17 min.

Nutrition Facts

Calories 166

Carbohydrates 25 g

Sugars\* 3 g

Protein 2 g

Fat 7 g

Saturated Fat 0.5 g

Sodium 501 mg

Calcium 18 mg

Fiber 2.7 g

### Ingredients

Item	Measure	Weight	Approx issue
POTATOES, WHITE, DICED 1-INCH	4-¾ gal	25 lb 4 oz	25 lb 4 oz
PEPPER, BELL, RED, DICED 1-INCH	3-¼ gal	11 lb 13 oz	14 lb 12 oz
OIL, CANOLA	3 cup	1 lb 7 oz	
SALT	¼ cup + 3 tbsp	4-½ oz	
ROSEMARY, DRIED, CRUSHED	½ cup	0.95 oz	
PEPPER, BLACK, GROUND	1 tbsp	0.22 oz	
COOKING SPRAY, NONSTICK		1 oz	

### Directions

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes and peppers to 1-inch dice.
2. Preheat oven to 425°F (218°C).
3. In a large bowl combine potatoes, peppers, oil, salt, rosemary and peppers. Toss lightly but thoroughly, to evenly distribute spices.
4. Spray each sheet pan with nonstick cooking spray.
5. Place about 1 gal + 2 cups (5 lb 5 oz) potato-pepper mixture on each pan.
6. In an oven on convection mode, roast potatoes and peppers for 15 to 17 minutes. CCP: Internal temperature must reach 135°F (57°C).
7. Remove from oven and serve immediately or CP: hold hot at 135°F (57°C).

### 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 you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.