

Za'atar Potatoes and Kale

Q-337-00
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions

Each Portion: ¾ cup (3 oz)

Temperature: 350°F (177°C)

Time: 22 - 29 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
WATER	2-¾ gal	22 lb 15 oz	
SALT (for simmering potatoes)	¼ cup + 2 tsp	3 oz	
POTATOES, WHITE, DICED 1-INCH	3 gal + 1-¼ qt	16 lb 11 oz	16 lb 11 oz
SALT (for spice blend)	3 tbsp + 1 tsp	2-⅞ oz	
SESAME SEEDS	½ cup	2 oz	
CUMIN, GROUND	½ cup + 1 tbsp	1-¾ oz	
LEMON PEPPER	¼ cup + 1 tsp	1-½ oz	
THYME, DRIED	½ cup	1-⅞ oz	
PEPPER, BLACK, GROUND	2-½ tsp	0.18 oz	
OIL, CANOLA	3 cup	1 lb 6 oz	
GARLIC, PREMINCED IN WATER	1-¾ cup	10-½ oz	
KALE, ROUGH CHOP	7 gal + 2 cup	9 lb 15 oz	14 lb

DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes to 1-inch and rough chop kale.
2. Preheat tilt skillet to 350°F (177°C).
3. In a steam-jacketed kettle, bring water and salt to a boil.
4. Add potatoes and simmer for 9 to 10 minutes, or until fork tender. Drain potatoes, reserve for use in Step 6.
5. Combine salt, sesame seeds, cumin, lemon pepper, thyme and black pepper. Mix well. Reserve for use in Step 6.
6. Batch prepare recipe for 50 portions according to the following instructions:
 - a. Heat ¾ cup (5-⅔ oz) oil in tilt skillet
 - b. Add ½ of the spice blend to the oil, about ¾ cup + 1 tbsp (4-⅓ oz). Heat spice blend for 30 seconds to 1 minute.
 - c. Add about 1-½ gal (8 lb) potatoes, an additional ¾ cup (5-⅔ oz) oil and ¾ cup + 2 tbsp (5-¼ oz) garlic to tilt skillet. Toss potatoes to distribute oil and spices. Cook potatoes for 10 to 15 minutes.
 - d. Add 3 gal + 2-¼ qt (5 lb) kale. Toss kale with potatoes until kale is wilted and spices are distributed, cooking for 2 to 3

d. Add 3 gal (2 7/8 qt (3 lb)) kale. Toss kale with potatoes until kale is wilted and spices are distributed, cooking for 2 to 3 minutes. CCP: Internal temperature must reach 135°F (57°C).

e. Remove potato-kale mixture from tilt skillet.

f. Repeat Steps a through e for remaining 50 portions.

7. Serve immediately or CP: hold hot at 135°F (57°C).

RECIPE NOTES

1. This recipe was assembled utilizing batch preparation methods in accordance with equipment and procedures listed. Adjustments may need to be made at your facilities based on available space and equipment.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	136
Carbohydrates	17 g
Sugars*	1 g
Protein	3 g
Fat	7 g
Saturated Fat	0.6 g
Sodium	416 mg
Calcium	66 mg
Fiber	2.5 g

