



Greek Roasted Potatoes

Q-338-00
Vegetables

Color Code: Green
Sodium: High

Yield: 100 Portions

Each Portion: 4 oz (about 9 wedges)

Pan Size and Number: 12 x 20 x 2-Inch Steam Table Pans (4)

Temperature: 425°F (218°C)

Time: 25 - 27 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
POTATOES, WHITE, PEELED, ½-INCH WEDGES	6 gal + qt	29 lb 8 oz	36 lb 5 oz
JUICE, LEMON, FRESH	1¼ cup	10-½ oz	
GARLIC, PREMINCED IN WATER	1-½ cup	9 oz	
OIL, OLIVE	1 cup + 3 tbsp	8-¾ oz	
SALT	½ cup + 2 tbsp	6-½ oz	
ZEST, LEMON	¼ cup	0.74 oz	
OREGANO, DRIED	½ cup + 1 tbsp	0.59 oz	
PEPPER, BLACK, GROUND	1 tbsp + 2 tsp	0.36 oz	
WATER, WARM	1-½ qt	3 lb 2 oz	
BASE, VEGETABLE, LOW SODIUM	1 tbsp + 2 tsp	1 oz	

DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Peel potatoes, cut into ½-inch thick wedges. Zest lemons.
2. Preheat oven to 425°F (218°C).
3. In a large bowl combine potatoes, lemon juice, garlic, oil, salt, lemon zest, oregano and black pepper. Toss potatoes to evenly distribute spices.
4. Place about 1-½ gallons (7 lb 6 oz) potatoes in each steam table pan.
5. Combine warm water and vegetable base paste; whisk until fully incorporated. Add 1-½ cups (12-½ oz) vegetable broth to each steam table pan.
6. In an oven on convection mode, bake at 425°F (218°C) for 25 to 27 minutes or until tender. CCP: Internal temperature

must reach 135°F (57°C).

7. 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.

NUTRITION FACTS

Calories	130
Carbohydrates	25 g
Sugars*	8 g
Protein	2 g
Fat	3 g
Saturated Fat	0.4 g
Sodium	740 mg
Calcium	45 mg
Fiber	3.5 g



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