



## Garlic Lemon Roasted Potatoes

Q-084-00  
Vegetables

Color Code: Green  
Sodium: Moderate

Yield: 100 Portions

Each Portion: ¾ cup (3 oz)

Pan Size and Number: 18 x 26-Inch Sheet Pan (5)

Temperature: 425°F (218°C)

Time: 13 - 16 min.

### INGREDIENTS

Item	Measure	Weight	Approx issue
POTATOES, WHITE, DICED 1 INCH	5-¾ gal	28 lb 4 oz	28 lb 4 oz
OIL, CANOLA	2-½ cup	1 lb 3 oz	
LEMON PEPPER, RTU	¾ cup + 2 tbsp	5 oz	
GARLIC, GRANULATED	¾ cup + 2 tbsp	4-¾ oz	
SALT	3 tbsp + 1 tsp	2-½ oz	

### DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes to 1-inch.
2. Preheat oven to 425°F (218°C).
3. In a large mixing bowl combine potatoes, oil, lemon pepper seasoning, garlic and salt. Toss well to evenly distribute spices.
4. Place about 1 gal + 2 cups (5 lb 10 oz) potatoes on each sheet pan.
5. In an oven, on convection mode, bake at 425°F (218°C) for 13 to 16 minutes. CCP: Internal temperature must reach 135°F (57°C).
6. Serve immediately or CP: Hold hot at 135°F (57°C).

### RECIPE NOTES

1. This recipe was developed using Lawry's RTU Lemon Pepper. Amount of lemon pepper seasoning and salt need for this recipe may vary depending on the brand of lemon pepper.
2. 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).
3. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

## NUTRITION FACTS

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Calories	157
Carbohydrates	25 g
Sugars*	1 g
Protein	2 g
Fat	6 g
Saturated Fat	0.4 g
Sodium	567 mg
Calcium	13 mg
Fiber	2.4 g



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