

Roasted Potatoes

Q-119-50
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions

Each Portion: $\frac{3}{4}$ cup (3- $\frac{1}{2}$ oz)

Pan Size and Number: 18 x 26-Inch Sheet Pans (6)

Temperature: 425°F
(218°C)

Time: 14 - 16 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
POTATOES, WHITE	6- $\frac{3}{4}$ gal	33 lb 12 oz	33 lb 12 oz
OIL, CANOLA	3 cup	1 lb 6 oz	
SALT	$\frac{1}{3}$ cup + 1 tbsp	4 oz	
PEPPER, BLACK, GROUND	2 tbsp	0.43 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, toss potatoes with oil, salt, and pepper to evenly

distribute spices.

4. Lightly spray each sheet pan with nonstick cooking spray.
5. Place about 1 gal + 2 cups potatoes on each sheet pan.
6. In an oven on convection mode, roast potatoes at 425°F (218°C) for 14 to 16 minutes.
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	146
Carbohydrates	21 g
Sugars*	7 g
Protein	2 g
Fat	7 g
Saturated Fat	0.5 g
Sodium	471 mg
Calcium	33 mg
Fiber	3.0 g



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