

Garlic Parmesan Roasted Red Potatoes-

Servings:	492.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47165
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED INBIN SZ	100 Pound		200476
OIL BLND CNOLA/XVRGN 90/10	2 Quart 1 3/4 Cup (9 3/4 Cup)		732900
SPICE PEPR BLK 30 MESH REG GRIND	2 Fluid Ounce 1 Tablespoon (5 Tablespoon)		225045
SALT IODIZED	3/4 Cup		108286
SPICE PARSLEY FLAKES	1 1/2 Cup		513989
CHEESE BLND PARM GRTD	1 Gallon		186891

Preparation Instructions

Wash potatoes and cut into quarter size pieces, place into 4 separate 6 inch steam table pans

In a separate bowl combine the oil, pepper, salt and parsley, pour evenly over the potatoes and toss to coat.

Add the cheese evenly between the pans and toss to coat.

Place on lined baking sheet and flatten out so they are not heaping.

Cook potatoes in preheated convection oven at 400F for about 20-25 minutes or until roasted and not mushy just fork tender

Measure into serving bowls using a 4ounce spoodle and serve

Can be held in warmer at 135F or higher for a short amount of time.

Can place on pan and batch cook as needed for meal services.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 492.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	109.06
Fat	4.55g
SaturatedFat	0.32g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	178.28mg
Carbohydrates	16.26g
Fiber	2.06g
Sugar	1.08g
Protein	1.84g
Vitamin A 1.84IU	Vitamin C 18.16mg
Calcium 11.07mg	Iron 0.72mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available