

Parsley Potatoes - HCHS

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| Servings: | 108.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-29953 |
| School: | Henderson County High School | | |

Ingredients

| Description | Measurement | DistPart # |
|----------------------------|--|------------|
| POTATO WHL SMALL 100-120CT | 3 Gallon 1 Quart 1 Pint (54 Cup) | 169501 |
| POTATO DCD | 1 Cup | 118583 |
| BUTTER SUB | 2 Gallon 1 Cup 6 Fluid Ounce 1/2 Tablespoon (540 Tablespoon) | 209810 |
| SPICE PARSLEY FLAKES | 1 Pint 2 Fluid Ounce 0.030950167944832 Teaspoon (108 Teaspoon) | 259195 |
| ONION DEHY CHPD | 3 Gallon 1 Quart 1 Pint (54 Cup) | 263036 |

Preparation Instructions

Using 1/2 pans, pour 3-4 cans of potatoes in pan (DO NOT DRAIN).

Mix the following into the potatoes:

Butter Buds - 1/2 package

Parsley Flakes - 1/2 cup

Dry Onion - 1/2 cup

Place in steamer and steam for about 12-15 min until potatoes are tender and reach at least 145 degrees internal temp.

Hold in warmer - 145 degrees.

Serve.

1 can of potatoes = 18 servings, 1 case of potatoes = 108 servings.