

# Parsley Potatoes - HCHS

<b>Servings:</b>	108.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-29953
<b>School:</b>	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.