



Baby Potatoes Persillade USDA Recipe for CACFP

Small baby potatoes with a light butter sauce.

CACFP CREDITING INFORMATION

A rounded 3 fl oz spoodle (about 2 to 3 potatoes) provides $\frac{3}{8}$ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned whole baby potatoes, drained	5 lb	2 qt 2 $\frac{3}{4}$ cups (1 $\frac{1}{8}$ No. 10 cans)	10 lb	1 gal 1 qt 1 $\frac{1}{2}$ cups (2 $\frac{1}{4}$ No. 10 cans)	<p>1 Place 2 qt 2 $\frac{3}{4}$ cups (about 5 lb) potatoes on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p> <p>2 Bake until golden brown: Conventional oven: 425 °F for 25–30 minutes. Convection oven: 400 °F for 15–20 minutes.</p> <p>3 Critical Control Point: Heat to 140 °F or higher.</p>

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>4 Transfer 3 qt (about 3 lb 15 oz) roasted potatoes to a steam table pan (12" x 20" x 2 ½").</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>5 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>6 Set aside for step 12.</p>
Canola oil		¼ cup		½ cup	<p>7 Heat oil in a medium stock pot.</p>
Garlic, minced	3 oz	¼ cup	6 oz	½ cup	<p>8 Add garlic, salt, and pepper. Simmer uncovered over medium–high heat for 30 seconds to 1 minute</p>
Salt		½ tsp		1 tsp	
Ground white pepper		½ tsp		1 tsp	
					<p>9 Critical Control Point: Heat to 140 °F or higher.</p>
					<p>10 Remove from heat, and allow to cool for 1 minute.</p>
Fresh parsley, minced		⅔ cup	1 oz	1 ⅓ cups	<p>11 Add parsley. Stir well.</p>
					<p>12 Pour ½ cup (about 4 oz) persillade over each pan. Stir well.</p>
					<p>13 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>14 Portion using a rounded 3 fl oz spoodle (about 2 to 3 potatoes).</p>



NUTRITION INFORMATION

For a rounded 3 fl oz spoodle (about 2 to 3 potatoes).

NUTRIENTS	AMOUNT
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Calories	66
Total Fat	2 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	201 mg
Total Carbohydrate	8 g
Dietary Fiber	1 g
Total Sugars	0 g
Added Sugars included	N/A
Protein	1 g
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Vitamin D	0 IU
Calcium	4 mg
Iron	1 mg
Potassium	162 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings

About 3 lb 15 oz

About 2 qt/1 steam table pan
(12" x 20" x 2 1/2")

50 Servings

About 7 lb 14 oz

About 3 qt 3 3/4 cups/2 steam table pans
(12" x 20" x 2 1/2")