



Roasted Potatoes O'Brien

USDA Recipe for CACFP

Canned diced potatoes are combined with red and green peppers and spices.

CACFP CREDITING INFORMATION

$\frac{3}{4}$ cup (6 fl oz spoodle) provides $\frac{5}{8}$ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned diced potatoes, drained	5 lb	2 qt 2 $\frac{3}{4}$ cups (approx. 1 $\frac{1}{8}$ No. 10 cans)	10 lb	1 gal 1 qt 1 $\frac{1}{2}$ cups (approx. 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 2½").</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 11.</p>
Canola oil		¼ cup		½ cup	<p>7 Heat oil in a medium stock pot.</p>
*Fresh red bell peppers, diced	1 lb 2 oz	3⅓ cups 2 tsp	2 lb 4 oz	1 qt 2⅔ cups 1 Tbsp 1 tsp	<p>8 Add bell peppers, salt, pepper, and garlic. Sauté uncovered over medium-high heat for 2–3 minutes.</p>
*Fresh green bell peppers, diced	8 oz	1½ cups	1 lb	3 cups	
Salt		⅓ tsp		⅔ tsp	
Ground white pepper		½ tsp		1 tsp	
Garlic, minced	3 oz	¼ cup	6 oz	½ cup	
					<p>9 Critical Control Point: Heat to 140 °F or higher.</p>
					<p>10 Drain in a colander.</p>
					<p>11 Pour 1 qt (about 1 lb 11 oz) bell peppers over each pan. Stir well.</p>
					<p>12 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>13 Portion with 6 fl oz spoodle (¾ cup).</p>



NUTRITION INFORMATION

For ¾ cup (6 fl oz spoodle).

NUTRIENTS	AMOUNT
Calories	74
Total Fat	3 g
Saturated Fat	0 g
Cholesterol	0 g
Sodium	186 mg
Total Carbohydrate	10 g
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	1 g
Vitamin D	0 IU
Calcium	14 mg
Iron	0 mg
Potassium	206 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Red bell peppers	1 lb 7 oz	2 lb 14 oz
Green bell peppers	10 oz	1 lb 4 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 5 lb 5 oz	About 10 lb 10 oz
About 2 qt 2⅔ cups/1 steam table pan (12" x 20" x 2 1/2")	About 1 gal 1 qt 1¼ cups/2 steam table pans (12" x 20" x 2 ½")

