



Scalloped Potatoes (With Fresh Potatoes) USDA Recipe for CACFP

Our Scalloped Potatoes dish consists of fresh potatoes combined with milk, onions, and spices.

CACFP CREDITING INFORMATION
1 piece provides ½ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh Yukon Gold potatoes, unpeeled, sliced	4 lb 2 oz	1 gal	8 lb 4 oz	2 gal	<ol style="list-style-type: none"> Place 1 gal (about 4 lb 2 oz) potatoes in a steam table pan (12" x 20" x 2½") lightly coated with pan-release spray. Set aside for step 8. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Sauce: Melt margarine in a medium stock pot. Add onions. Cook uncovered over medium–high heat for 1–2 minutes until onions become translucent, stirring occasionally. Reduce heat to medium. Add flour. Cook uncovered over medium heat for 30 seconds, stirring constantly to moisten flour.
Margarine, trans-fat free	3 oz	⅓ cup 2 tsp	6 oz	⅔ cup 1 Tbsp 1 tsp	
*Fresh onions, chopped	7 oz	1⅓ cups 1⅓ tsp	14 oz	2⅔ cups 1 Tbsp ⅓ tsp	
Whole-wheat flour	4.5 oz	1 cup	9 oz	2 cups	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Low-fat (1%) milk		2 qt		1 gal	5 Add 1 qt milk. Cook uncovered over medium heat for 3–5 minutes allowing bubbles to form around the edge of the pot. Set remaining milk aside for step 6. Recommended to cook in batches of 25
Salt		1 tsp		2 tsp	6 Add remaining milk, salt, pepper, parsley, and garlic powder.
Ground black or white pepper		¾ tsp		1½ tsp	
Dried parsley		¼ cup		½ cup	
Garlic powder		1 Tbsp		2 Tbsp	
					7 Cook uncovered over medium heat for 5–10 minutes until sauce begins to simmer, stirring occasionally. Simmer for 1 minute. Set aside for step 8.
					8 Pour 2 qt 1½ cups (about 5 lb) sauce over potatoes in steam table pan (12" x 20" x 2½"). Spread evenly. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					9 Bake: Conventional oven: 350 °F for 45–60 minutes. Convection oven: 325 °F for 35–45 minutes.
					10 Critical Control Point: Heat to 140 °F or higher.
					11 Critical Control Point: Hold for hot service at 140 °F or higher.
					12 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2" x 3¾" square).



NUTRITION INFORMATION

For 1 piece.

NUTRIENTS	AMOUNT
Calories	125
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Total Fat	2 g
Saturated Fat	1 g
Cholesterol	3 mg
Sodium	162 mg
Total Carbohydrate	21 g
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	5 g
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Vitamin D	46 IU
Calcium	115 mg
Iron	1 mg
Potassium	481 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	8 oz	1 lb
Yukon Gold potatoes	5 lb 10 oz	11 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 8 lb 1 oz	About 16 lb 2 oz
About 1 gal $\frac{1}{8}$ cup/1 steam table pan (12" x 20" x 2 $\frac{1}{2}$ ")	About 2 gal $\frac{1}{4}$ cup/2 steam table pans (12" x 20" x 2 $\frac{1}{2}$ ")