



# Roasted Potatoes and Turkey Hash

## USDA Recipe for Schools

Dash into your day with this nutritious hash! It is a delicious combination of roasted potatoes combined with lean ground turkey and red and green peppers, enhanced with five aromatic spices.

**NSLP/SBP CREDITING INFORMATION**

$\frac{2}{3}$  cup (No. 6 scoop) provides 0.75 equivalent meat/meat alternate and  $\frac{1}{8}$  cup red/orange vegetable and  $\frac{3}{8}$  cup starchy vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Potatoes, canned, diced, drained	10 lb	1 gal 1 qt 1 $\frac{1}{3}$ cups (approx. 2 No. 10 cans)	20 lb	2 gal 2 qt 2 $\frac{2}{3}$ cups (approx. 3 No. 10 cans)	<b>1</b> Combine potatoes, $\frac{1}{2}$ cup oil, garlic, $\frac{2}{3}$ tsp salt, and pepper in a large bowl. Stir well. Set remaining oil aside for step 7. Set remaining salt aside for step 9. Set seasoned potatoes aside for step 2. Recommend to cook in batches of 50.
Canola oil		$\frac{1}{2}$ cup 2 Tbsp		1 $\frac{1}{4}$ cups	
Garlic, fresh, minced	6 oz	$\frac{1}{2}$ cup	12 oz	1 cup	
Salt		2 $\frac{2}{3}$ tsp		1 Tbsp 2 $\frac{1}{3}$ tsp	
White pepper		1 tsp		2 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>2</b> Place 2 qt 3 cups (about 5 lb 2½ oz) seasoned potatoes in a steam table pan (18" x 26" x 1") lightly coated with pan release spray. Spread evenly. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					<b>3</b> Bake: Conventional oven: 375 °F for 15–20 minutes. Convection oven: 350 °F for 10–15 minutes.
					<b>4</b> Critical Control Point: Heat to 135 °F or higher.
					<b>5</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>6</b> Set aside for step 11.
					<b>7</b> Heat remaining oil in a medium stock pot.
Ground turkey breast, raw, (no more than 15% fat)	3 lb 8 oz	1 qt 3 cups	7 lb	3 qt 2 cups	<b>8</b> Add turkey. Cook uncovered over medium–high heat for 2–3 minutes, stirring occasionally.
*Red bell peppers, fresh, diced	2 lb 4 oz	1 qt 2 cups 2 Tbsp	4 lb 8 oz	3 qt ¼ cup	<b>9</b> Add remaining salt, peppers, cayenne pepper, sage, red pepper flakes, coriander, garlic powder, onion powder, and applesauce. Cook uncovered over medium–high heat for 3–5 minutes, stirring occasionally. Set aside for step 11.
*Green bell peppers, fresh, diced	1 lb	3 cups	2 lb	1 qt 2 cups	
Cayenne pepper		½ tsp		1 tsp	
Ground sage		1 tsp		2 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Red pepper flakes		½ tsp		1 tsp	
Coriander seeds, whole		1 Tbsp 2 tsp		3 Tbsp 1 tsp	
Garlic powder		1 tsp		2 tsp	
Onion powder		1 tsp		2 tsp	
Canned applesauce, unsweetened	6 oz	¼ cup 2 Tbsp	12 oz	¾ cup (approx. ⅛ No. 10 can)	
					<b>10</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					<b>11</b> Pour 1 qt (about 1 lb 6 oz) turkey mixture over seasoned potatoes in steam table pan. Stir well.  For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					<b>12</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>13</b> Portion with No. 6 scoop (⅔ cup).



## NUTRITION INFORMATION

For 2/3 cup (No. 6 scoop).

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>131</b>
<b>Total Fat</b>	<b>5 g</b>
Saturated Fat	1 g
Cholesterol	15 mg
<b>Sodium</b>	<b>137 mg</b>
<b>Total Carbohydrate</b>	<b>15 g</b>
Dietary Fiber	3 g
Total Sugars	2 g
Added Sugars included	N/A
<b>Protein</b>	<b>6 g</b>
Vitamin D	1IU
Calcium	14 mg
Iron	2 mg
Potassium	309 mg

N/A=data not available.

## SOURCE

USDA Standardized Recipes Project.

## MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Red bell peppers	2 lb 13 oz	5 lb 10 oz
Green bell peppers	1 lb 4 oz	2 lb 8 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

50 Servings	100 Servings
About 12 lb 4 oz	About 24 lb 8 oz
About 1 gal 2 qt 1/2 cup/2 steam table pans (12" x 20" x 2 1/2")	About 3 gal 1 cup/4 steam table pans (12" x 20" x 2 1/2")