



Roasted Potato Salad

USDA Recipe for Schools

This twist on a classic combines roasted potatoes, onions, red bell peppers, spices, and a vinegar-based dressing.

NSLP/SBP CREDITING INFORMATION

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	6 oz	1 cup 2 Tbsp 2 tsp	12 oz	2 $\frac{1}{4}$ cups 1 Tbsp 1 tsp	1 Dressing: Combine onions, peppers, mustard, garlic powder, thyme, vinegar, oil, salt, and pepper in a large bowl. Stir well. Set aside for step 5.
*Fresh red bell peppers, diced $\frac{1}{4}$ "	2 lb 4 oz	1 qt 2 $\frac{2}{3}$ cups 1 Tbsp 1 tsp	4 lb 8 oz	3 qt 1 $\frac{1}{3}$ cups 2 Tbsp 2 tsp	
Dijon mustard		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Fresh thyme, leaves only		2 Tbsp		$\frac{1}{4}$ cup	
White wine vinegar		1 $\frac{1}{2}$ cups		3 cups	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Olive oil		½ cup 2 Tbsp		1¼ cups	
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Black pepper, ground		2½ tsp		1 Tbsp 2 tsp	
*Red potatoes, fresh, unpeeled, cubed 2½"	10 lb	2 gal 2 qt 2 cups	20 lb	5 gal 1 qt	<p>2 Place 1 gal 1 qt 1 cup (about 5 lb) potatoes on a sheet pan (18" x 26" x 1") lined with parchment paper and heavily coated with pan release spray.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>3 Bake until tender: Conventional oven: 425 °F for 20 minutes. Convection oven: 400 °F for 15 minutes.</p>
					<p>4 Remove from oven and set aside for step 5.</p>
					<p>5 Place warm potatoes in a large bowl. Pour 1½ cups (about 12.5 oz) dressing over potatoes. Toss well to coat evenly.</p>
					<p>6 Critical Control Point: Cool to 41 °F or lower within 4 hours.</p>
					<p>7 Critical Control Point: Hold at 41 °F or below.</p>
					<p>8 Portion with No. 6 scoop (⅔ cup).</p>

NUTRITION INFORMATIONFor $\frac{2}{3}$ cup (No. 6 scoop).

NUTRIENTS	AMOUNT
Calories	102
Total Fat	3 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	200 mg
Total Carbohydrate	18 g
Dietary Fiber	2 g
Total Sugars	2 g
Added Sugars included	N/A
Protein	2 g
Vitamin D	0 IU
Calcium	7 mg
Iron	0 mg
Potassium	347 mg

N/A = data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	8 oz	1 lb
Red bell peppers	2 lb 14 oz	5 lb 12 oz
Red potatoes	10 lb 6 oz	20 lb 12 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 10 lb 12 oz	About 21 lb 8 oz
About 1 gal 1 qt 1½ cups/2 sheet pans (18" x 26" x 1")	About 2 gal 2 qt 3 cups/4 sheet pans (18" x 26" x 1")

