



Roasted Potatoes O'Brien

USDA Recipe for Schools

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

NSLP/SBP CREDITING INFORMATION

$\frac{3}{4}$ cup (6 fl oz spoodle) provides $\frac{1}{8}$ cup red/orange vegetable, $\frac{3}{8}$ cup starchy vegetable, and $\frac{1}{8}$ cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned diced potatoes, drained	10 lb	1 gal 1 qt 1½ cups (approx. 2¼ No. 10 cans)	20 lb	2 gal 2 qt 3 cups (approx. 4½ No. 10 cans)	<p>1 Place 2 qt 2¾ 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 50 servings, use 2 pans. For 100 servings, use 4 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 135 °F or higher.</p>

INGREDIENTS	50 SERVINGS		100 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 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>5 Critical Control Point: Hold for hot service at 135 °F or higher.</p>
					<p>6 Set aside for step 11.</p>
Canola oil		½ cup		1 cup	<p>7 Heat oil in a medium stock pot.</p>
*Fresh red bell peppers, diced	2 lb 4 oz	1 qt 2⅔ cups 1 Tbsp 1 tsp	4 lb 8 oz	3 qt 1⅓ cups 2 Tbsp 2 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	1 lb	3 cups	2 lb	1 qt 2 cups	
Salt		⅔ tsp		1⅓ tsp	
Ground white pepper		1 tsp		2 tsp	
Garlic, minced	6 oz	½ cup	12 oz	1 cup	
					<p>9 Critical Control Point: Heat to 135 °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 135 °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
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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
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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	50 Servings	100 Servings
Red bell peppers	2 lb 14 oz	5 lb 12 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 10 lb 10 oz	About 21 lb 4 oz
About 1 gal 1 qt 1¼ cups/2 steam table pans (12" x 20" x 2½")	About 2 gal 2 qt 2½ cups/4 steam table pans (12" x 20" x 2½")

