



# Scalloped Potatoes (With Fresh Potatoes) USDA Recipe for Schools

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

### NSLP/SBP CREDITING INFORMATION

1 piece provides ½ cup starchy vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh Yukon Gold potatoes, unpeeled, sliced	8 lb 4 oz	2 gal	16 lb 8 oz	4 gal	<ol style="list-style-type: none"> <li><b>1</b> 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 50 servings, use 2 pans. For 100 servings, use 4 pans.</li> <li><b>2</b> Sauce: Melt margarine in a medium stock pot.</li> <li><b>3</b> Add onions. Cook uncovered over medium–high heat for 1–2 minutes until onions become translucent, stirring occasionally. Reduce heat to medium.</li> <li><b>4</b> Add flour. Cook uncovered over medium heat for 30 seconds, stirring constantly to moisten flour.</li> </ol>
Margarine, trans-fat free	6 oz	¾ cup 1 Tbsp 1 tsp	12 oz	1½ cups 2 Tbsp 2 tsp	
*Fresh onions, chopped	14 oz	2⅔ cups 1 Tbsp ⅓ tsp	1 lb 12 oz	1 qt 1⅓ cups 2 Tbsp ⅔ tsp	
Whole-wheat flour	9 oz	2 cups	1 lb 2 oz	1 qt	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Low-fat (1%) milk		1 gal		2 gal	<b>5</b> 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		2 tsp		1 Tbsp 1 tsp	<b>6</b> Add remaining milk, salt, pepper, parsley, and garlic powder.
Ground black or white pepper		1½ tsp		1 Tbsp	
Dried parsley		½ cup		1 cup	
Garlic powder		2 Tbsp		¼ cup	
					<b>7</b> 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.
					<b>8</b> Pour 2 qt 1½ cups (about 5 lb) sauce over potatoes in steam table pan (12" x 20" x 2½"). Spread evenly. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					<b>9</b> Bake: Conventional oven: 350 °F for 45–60 minutes. Convection oven: 325 °F for 35–45 minutes.
					<b>10</b> Critical Control Point: Heat to 135 °F or higher.
					<b>11</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>12</b> 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
<b>Calories</b>	<b>125</b>
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<b>Total Fat</b>	<b>2 g</b>
Saturated Fat	1 g
Cholesterol	3 g
<b>Sodium</b>	<b>162 mg</b>
<b>Total Carbohydrate</b>	<b>21 g</b>
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
<b>Protein</b>	<b>5 g</b>
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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	50 Servings	100 Servings
Mature onions	1 lb	2 lb
Yukon Gold potatoes	11 lb 4 oz	22 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 16 lb 2 oz	About 32 lb 4 oz
About 2 gal ¼ cup/2 steam table pans (12" x 20" x 2½")	About 4 gal ½ cup/4 steam table pans (12" x 20" x 2½")