



Parm Potatoes

Crispy-diced potatoes coated with Parmesan cheese and flavorful seasonings.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Minnesota Department of Education

Preparation Time: 30 minutes

Cook Time: 30 minutes

NSLP/SBP crediting information:

½ cup (No. 8 scoop or 4 oz spoodle) provides ½ cup starchy vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Red potatoes, chunk 5/8 inch, diced	12 lb		24 lb		<ol style="list-style-type: none"> 1. Preheat oven to 400 °F. 2. Wash potatoes. Drain and let the diced potatoes thoroughly dry. 3. Toss the potatoes with cooking oil in a large bowl, coating well. 4. Mix together the seasonings for the potatoes (Parmesan cheese through black pepper). 5. Pour the seasoning onto the oiled potatoes and toss well. Pour them on sheet pans in one even layer. For 50 servings, use two sheet pans. For 100 servings, use four sheet pans. 6. Roast for 20-30 minutes or until potatoes are tender
Oil, canola		6 Tbsp		¾ cup	
Grated Parmesan cheese	13 oz	3 ¼ cup	1 lb 10 oz	1 qt 2 ½ cups	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>when you push a fork into them and they are a nice, light brown color.</p> <p>Stir once during baking, if desired.</p> <p>Critical Control Point: Heat to 135 °F or higher for 15 seconds.</p> <p>Critical Control Point: Hold for hot service at 135 °F or higher.</p>
Garlic powder		3 Tbsp		1/3 cup 2 tsp	<p>7. Portion with a No. 8 scoop or a 4 oz spoodle for a 1/2 cup serving.</p>
Onion powder		3 Tbsp		1/3 cup 2 tsp	
Paprika, Spanish		1 Tbsp		2 Tbsp	
Black pepper, ground		1 Tbsp		2 Tbsp	



**PARM POTATOES
NUTRITION INFORMATION**

For ½ cup (No. 8 scoop or 4 oz spoodle)

NUTRIENTS	AMOUNT
Calories	128
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Total Fat	3.8 g
Saturated Fat	1.4 g
Cholesterol	6.5 mg
Sodium	93 mg
Total Carbohydrate	19.6 g
Dietary Fiber	2.3 g
Total Sugars	1.1 g
Added Sugars included	0 g
Protein	4.8 g
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Vitamin A	N/A
Vitamin C	N/A
Vitamin D	N/A
Calcium	13.6 mg
Iron	0.9 mg
Potassium	N/A

N/A=data not available.

*MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Potatoes, fresh, red, whole	12 lb	24 lb

NOTES
<p>*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.</p> <p>Cooking Process #2: Same Day Service.</p>

YIELD/VOLUME	
50 Servings	100 Servings
About 1 gal 2 qt 1 cup (25 cups total)	About 3 gal 2 cups (50 cups total)

SOURCE:

FY 2021 Cohort A Team Nutrition Training Grant

