



Southwest Seasoned Potatoes

Crispy, diced potatoes roasted with Southwest seasonings.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
Wisconsin Department of Public Instruction

Preparation Time: 25 minutes

Cook Time: 25 minutes

NSLP/SBP crediting information:

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Potatoes, yellow or red, fresh, medium size	11 lb 4 oz		22 lb 8 oz		<ol style="list-style-type: none"> 1. Preheat conventional oven to 425 °F or convection oven to 400 °F. 2. Wash and scrub potatoes. Cut potatoes to uniform size, approximately 1-inch pieces. 3. Place potatoes in a large bowl. Add olive oil and toss. Add all remaining seasonings and toss to coat potatoes.
Olive oil		1 cup		2 cups	
Garlic powder		1 Tbsp		2 Tbsp	
Oregano, dried		1 Tbsp		2 Tbsp	
Salt		1 Tbsp		2 Tbsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Paprika		2 tsp		1 Tbsp 1 tsp	
Cumin, ground		2 tsp		1 Tbsp 1 tsp	
Black pepper		2 tsp		1 Tbsp 1 tsp	
Chili powder		1 tsp		2 tsp	
Onion powder		1 tsp		2 tsp	<p>4. Place potatoes evenly on lined sheet pans. For 50 servings, use two sheet pans. For 100 servings, use four sheet pans.</p> <p>5. Roast potatoes: Conventional oven: 425 °F for 25 minutes. Convection oven: 400 °F on low fan for 25 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds. Hold for hot service at 135 °F or higher.</p> <p>6. Portion ½ cup with No. 8 scoop or 4 fl oz spoodle.</p>



**SOUTHWEST SEASONED POTATOES
NUTRITION INFORMATION**

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

NUTRIENTS	AMOUNT
Calories	104
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Total Fat	4 g
Saturated Fat	1 g
Cholesterol	0 mg
Sodium	148 mg
Total Carbohydrate	15 g
Dietary Fiber	2 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	2 g
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Vitamin A	N/A
Vitamin C	N/A
Vitamin D	N/A
Calcium	14 mg
Iron	1 mg
Potassium	N/A

N/A=data not available.

*MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Yellow or red potatoes, fresh, medium size	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 7 lb 8 oz	About 15 lb
About 1 gal 3 qt	About 3 gal 2 qt

SOURCE:

FY 2021 Cohort A Team Nutrition Training Grant

