

Herb Roasted Potatoes

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings

100 Servings

Skill Level: Advanced

Ingredients	Weight	Measure	Weight	Measure
Red potatoes	12 lbs. 8 oz.		25 lbs.	
Oil, cooking		½ cup		1 cup
Thyme, fresh, chopped OR Thyme, dried		¼ cup OR 1 Tbsp.		½ cup OR 2 Tbsp.
Oregano, fresh, chopped OR Oregano, dried		1/3 cup OR 1 ½ tsp.		2/3 cup OR 1 ½ Tbsp.
Italian Parsley, fresh, chopped OR Parsley, dried		1/3 cup OR 1 ½ tsp.		2/3 cup OR 1 ½ Tbsp.
Salt		1 Tbsp.		2 Tbsp.
Black Pepper, ground		1 tsp.		2 tsp.

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. Cut potatoes into quarters lengthwise, then 3-4 times crosswise into cubes.

*If using a Manhart, use S14 or D22 blades.

*Cut potatoes can be held in water overnight; do not hold in water longer.

2. Preheat oven to 350°F.

3. Toss cubed potatoes with remaining ingredients.

4. Place single layer of potatoes on sheet pans (use parchment paper, if desired).

5. Roast in oven until dark golden brown and tender; approximately 30 minutes. Shake pan or loosen potatoes with a spatula halfway through for even browning.

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

6. Transfer to appropriate serving pans and hold in warmer until meal service.

HACCP Critical Control Point: Hold at 135°F or above.

Serving Information

Use a 4 ounce spoodle to provide ½ cup starchy vegetable.

OR

Use a 2 ounce spoodle to provide ¼ cup vegetable component.

Nutrition Information per ½ cup serving *From USDA Nutrient Database

Calories: 91 Total Fat: 3g Saturated Fat: 0g Monounsaturated Fat: 2g Polyunsaturated Fat: 0g Trans Fat: 0g
Cholesterol: 0mg Carbohydrate: 16g Fiber: 1g Total Sugar: 1g Protein: 1g Sodium: 120mg Vitamin A: 0µg
Vitamin C: 6mg Calcium: 9mg Iron: 0mg Folate: 7µg



THE HUMANE SOCIETY
OF THE UNITED STATES

forwardfood.org | 1