

BABY POTATOES PERSILLADE, USDA

SERVINGS: 50 SERVINGS

CALORIES: 66 KCAL

Chopped parsley, and garlic flavor these roasted baby potatoes. They are tender and flavorful!

INGREDIENTS

- 10 pounds Potatoes, baby, whole, canned drained
- ½ cup Oil, canola
- 6 ounces Garlic, minced
- 1 teaspoon Salt, kosher
- 1 teaspoon Pepper, white, ground
- 1⅓ cups Parsley, fresh, minced

INSTRUCTIONS

1. Place 2 quarts 2¾ cups (about 5 pounds) potatoes on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.
For 25 servings, use 1 pan. For 50 servings, use 2 pans.
2. Bake until golden brown:
Conventional oven: 425° F for 25-30 minutes.
Convection oven: 400° F for 15-20 minutes.
3. Transfer 3 quarts (about 3 pounds 15 ounces) roasted potatoes to a steam table pan (12" x 20" x 2½").
For 25 servings, use 1 pan. For 50 servings, use 2 pans.
4. Set aside for step 12.
5. Heat oil in a medium stock pot.
6. Add garlic, salt, and pepper. Simmer uncovered over medium-high heat for 30 seconds - 1 minute.
7. Remove from heat, and allow to cool for 1 minute.
8. Add parsley. Stir well.
9. Pour 1 cup (about 4 ounces) persillade over each pan. Stir well.
10. Portion 1 serving (approx. 2-3 baby potatoes per serving).

RECIPE NOTES

CCP: Heat to 140° F or higher.

CCP: Hold for hot service at 140° F or higher.

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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

Serving

Yield 50 servings

Crediting: 1 serving (approx. 2-3 baby potatoes per serving) provides 1/4 cup starchy vegetable.

Calories: 66 kcal | Fat: 2 g | Sodium: 201 mg | Potassium: 162 mg | Carbohydrates: 8 g | Fiber: 1 g | Protein: 1 g

This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.