

Roasted Red Potatoes - CACFP



General Information

Recipe #	Category	Source
1752855	Vegetables 	Local

Ingredients

Name	Quantity	+	Quantity 2
Potatoes, red, flesh and skin, raw	5 lbs., 2 oz.		
Vegetable oil, palm kernel	1 ½ tsp.		
Rosemary, fresh	⅓ c., 1 tbsp., 1 ¼ tsp.		
Salt, table	1 tsp.		
Spices, pepper, black	½ tsp. ground		

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash potatoes, then using wedger or chef knife, cut potatoes into 1/6ths.
2. Place potatoes, oil, rosemary, salt, and pepper in large bowl. Toss mixture.
3. Place mixture on baking sheet and roast in oven at 350° F for 20-25 minutes or until tender and golden brown.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Vegetables can be steamed from fresh, frozen or canned product. Wash, peel and cut up product into desired size pieces, if needed.

Place product in a clean perforated pan.

Vegetables can be steamed in an oven, steam kettle or steamer. To steam in an oven, place perforated pan in a 4" deep pan that contains at least 2 cups of water. Cover tightly with foil. To steam in a steamer, follow instructions for your particulate steamer. Do not add water to vegetables. To steam in a steam jacketed kettle, follow manufacturer instructions.

CCP: Heat to 135° F or higher for at least 15 seconds.



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Serving Size	Yield
0.5 Cup	25.00

Nutrition Facts

Serving Size 0.5 Cup (94 gm)

Amount Per Serving		
Calories		68.293
% Daily Value*		
Total Fat	0.437 gm	0.672%
Saturated Fat	0.271 gm	1.355%
Trans Fat	0.000* gm	
Cholesterol	0.000 mg	
Sodium	109.913 mg	4.58%
Total	14.932 gm	4.977%
Carbohydrate		
Dietary Fiber	1.672 gm	6.689%
Total Sugars	1.200* gm	
Includes 0.000 gm of Added Sugars		
Protein	1.781 gm	3.562%
Vitamin A, RAE	0.840 mcg	0.093%
Vitamin C	8.120 mg	13.534%
Vitamin D	0.000 mcg	
Calcium	11.357 mg	1.136%
Iron	0.722 mg	4.01%
Potassium	427.506 mg	9.096%

Saturated Fat % of Calories 3.571 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

CCP: Product should be served immediately. Ensure that hot food is held at a temperature above 135° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 135 degrees must be removed from service until such time as they are reheated to 135 degrees. Any food not eaten after reheating must be discarded.

CCP: The quality of vegetables deteriorates quickly after cooking. Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated

02-20-2025

Created

02-20-2025

Edit Recipe