

## ROSEMARY ROASTED POTATO WEDGES

Yield 100

Portion 4 Wedges

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
112 cal	25 g	2 g	1 g	0 mg	193 mg	23 mg

**Ingredient**

SALT  
 ROSEMARY,GROUND  
 ONION POWDER  
 PEPPER,BLACK,GROUND  
 POTATOES,WHITE,FRESH,WEDGED  
 COOKING SPRAY,NONSTICK

**Weight**

1-2/3 oz  
 7/8 oz  
 9-3/4 oz  
 1/8 oz  
 24-3/4 lbs  
 2 oz

**Measure**

2-2/3 tbsp  
 1/2 cup  
 2-5/8 cup  
 1/3 tsp  
 4 gal 2 qts  
 1/4 cup 1/3 tbsp

**Issue****Method**

- 1 Combine salt, rosemary, onion powder and pepper.
- 2 Wash potatoes and dry, toss with seasonings.
- 3 Lightly spray sheet pans with cooking spray. Place 8-1/2 pounds or 1-3/4 gallons seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 350 F. on high fan, closed vent. Lightly spray potatoes. Bake 15 minutes longer or until tender and light brown. CCP: Hold at 140 F. or higher for serving.