

**OVEN BROWNED POTATOES (CANNED)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
95 cal	12 g	2 g	5 g	0 mg	447 mg	47 mg

**Ingredient**

POTATOES, CANNED, WHOLE  
 MARGARINE  
 SALT  
 PAPRIKA,GROUND  
 PEPPER,BLACK,GROUND

**Weight**

34 lbs  
 1-1/3 lbs  
 1-1/4 oz  
 1/3 oz  
 1/4 oz

**Measure**

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

**Issue**

**Method**

- 1 Drain potatoes. Place 1-1/3 gal potatoes in each pan.
- 2 Drizzle 2/3 cup margarine or butter over potatoes in each pan; stir gently to coat potatoes.
- 3 Mix salt, paprika and pepper together. Sprinkle about 1 tbsp over potatoes in each pan.
- 4 Using a convection oven, bake at 350 F. 25-30 minutes or until browned on high fan, open vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.