

**GARLIC ROASTED POTATO WEDGES**

**Yield** 100

**Portion** 4 Wedges

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
105 cal	23 g	2 g	1 g	0 mg	192 mg	12 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
GARLIC POWDER	2-3/8 oz	1/2 cup	
SALT	1-2/3 oz	2-2/3 tbsp	
ONION POWDER	5/8 oz	2-2/3 tbsp	
PAPRIKA,GROUND	5/8 oz	2-1/3 tbsp	
PARSLEY,DEHYDRATED,FLAKED	1/3 oz	1/4 cup 3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
POTATOES,WHITE,FRESH,WEDGED	24-3/4 lbs	4 gal 2 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Combine salt, garlic powder, onion powder, paprika, parsley and pepper.
- 2 Wash potatoes and dry; toss well with seasonings.
- 3 Lightly spray sheet pans with cooking spray.
- 4 Place 8-1/2 pounds or 1-3/4 gallons seasoned potatoes on each pan. Lightly spray potatoes with cooking spray.
- 5 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.