

ROASTED PEPPER POTATOES

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
103 cal	19 g	2 g	2 g	0 mg	170 mg	19 mg

Ingredient

POTATOES,FRESH,PEELED,CUBED
 MILK,NONFAT,DRY
 WATER
 PIMIENTO,CANNED,INCL LIQUIDS
 MARGARINE
 SALT
 PARSLEY,FRESH,BUNCH
 PEPPER,BLACK,GROUND
 COOKING SPRAY,NONSTICK

Weight

20 lbs
 1-3/4 oz
 2 lbs
 1-1/4 lbs
 8 oz
 1-1/4 oz
 7-1/3 oz
 7/8 oz
 2 oz

Measure

3 gal 2-1/2 qts
 3/4 cup
 3-3/4 cup
 3 cup
 1 cup
 2 tbsp
 3 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue

24-2/3 lbs
 7-2/3 oz

Method

- 1 Steam peeled, cubed potatoes for 15 minutes or until tender.
- 2 Reconstitute milk. Scald milk.
- 3 Whip the hot potatoes; add pimentos, milk, margarine, salt, pepper, and parsley. Mix on medium low speed for 3 to 4 minutes or until thoroughly whipped.
- 4 Divide potatoes evenly among steam table pans. Spray top of potatoes with cooking spray. Using a convection oven, bake at 400 F. 25 minutes or until potatoes are slightly brown. CCP: Hold at 140 F. or higher for service.