



Recipe Name: Potatoes, Sweet Roasted			Recipe Total Yield				
Category / Sub-Category:			Volume	6 gal, 2 qt			
			Weight	37.4 lb			
Serving Guidelines							
Type of Pan:	2" Hotel Pan		Servings	By Weight	By Volume	Each	Total
Number of Pans Needed:	4.4		Elementary	4.3 oz	12 Tbsp	N/A	
Amount Per Pan:	8.5 lb (Weight before cooking)		Servings				
Elementary Portions Per Pan:	31		Secondary	4.3 oz	12 Tbsp	N/A	
Secondary Portions Per Pan:	31		Servings				
Elementary Serving Utensil:	6 oz spoodle		Analysis	Meat / Meat Alternate	Grains / Breads	Vegetables / Fruits	
Secondary Serving Utensil:	6 oz spoodle			(oz)	(Servings)	(Cups)	
Elementary Cost per Serving:	\$0.30		Elementary	0	0	0.75	
Secondary Cost per Serving:	\$0.30		Secondary	0	0	0.75	
Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each		
Vegetable Oil		8 Tbsp		8 Tbsp			
Potatoes, Sweet	Peeled, 1-inch cubes	57.5 lb	50 lb	11 gal, 2 qt			
Salt, Kosher		2.3 oz	2.3 oz	4 Tbsp			
Black Pepper, Ground		1 oz	1 oz	2 Tbsp			

Method

1. Toss potatoes with oil, [salt, and pepper](#) in an appropriately-sealed container; do this in batches if needed.
2. Spread onto parchment lined sheet pans and [roast](#) in a 450 degree oven until browned and cooked through. (Approx. 20 minutes)
3. Transfer to 2-inch hotel pans and hold hot for service or cool according to HACCP SOP.
4. [Reheat](#), covered, in a 350 oven until internal temperature reaches 165 degrees.

Shopping List

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
1309	OIL VEGETABLE 6/1GAL		0	0.03	GALLON (1)
2433	YAMS, REGULAR		1	17.5	LB
1011	SALT KOSHER		0	0.05	BOX (3 LB)
1020	SPICE PEP BLK 18OZ		0	1	OZ

Source URL: <http://www.thelunchbox.org/menus-recipes/recipes/potatoes-sweet-roasted>

Links:



- [1] <http://www.thelunchbox.org/category/recipe-course/side>
- [2] <http://www.thelunchbox.org/category/recipe-category/vegetables>
- [3] <http://www.addthis.com/bookmark.php>
- [4] <http://www.thelunchbox.org/print/813>
- [5] <http://www.thelunchbox.org/printpdf/813>
- [6] <http://www.thelunchbox.org/recipes/spreadsheet/813>
- [7] http://www.thelunchbox.org/sites/default/files/nutrition-info/Label_Potatoes, Roasted_0.pdf