


Potato Wedges

 Cooking time: 30 minutes
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Vegetables
NSLP: ½ cup Starchy Vegetables
SFSP: ½ cup Vegetables

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Russet potatoes, large, 80 count	about 15 pounds	24	about 30 pounds	48
Vegetable oil		1 cup		2 cups
Paprika		3 Tablespoons		¼ cup + 2 Tablespoons
Garlic powder		3 Tablespoons		¼ cup + 2 Tablespoons
Chili powder		3 Tablespoons		¼ cup + 2 Tablespoons
Onion powder		3 Tablespoons		¼ cup + 2 Tablespoons



Directions

1. Preheat oven to 400 degrees F. Scrub potatoes under running water. Do not peel.
2. Cut each potato lengthwise into 8 even wedges. Place in a large container. Mix the oil, paprika, garlic powder, chili powder, and onion powder together. Pour oil and spices over the potato wedges. Toss until evenly coated.
3. Place on a parchment lined baking sheet in a single layer with space between each wedge.
4. Bake in the preheated oven for about 30 minutes, or until browned and tender.

CCP: Heat to 140°F or higher.

CCP: Hold for hot service at 135°F or higher.

Serve ½ cup portions, about 4 wedges per ½ cup.

Serving	Yield	Volume
½ cup (4 wedges each)	48 Servings: about 14 pounds	48 Servings: about 1½ gallons
	96 Servings: about 28 pounds 8 ounces	96 Servings: about 3 gallons

Nutrients Per Serving					
Calories	159	Sodium	28 mg	Vitamin A	364 IU
Total Fat	4.9 g	Carbohydrate	27 g	Vitamin C	8 mg
Saturated Fat	0.4 g	Dietary Fiber	2.3 g	Iron	1.5 mg
Cholesterol	0 mg	Protein	3 g	Calcium	23 mg