

Potato Wedges

Component: Vegetable

Side Dish

Recipe #KSU Developed

	50 Servings		_____ Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Potatoes, fresh, whole, White or Russet	11 lbs 5 oz				<ol style="list-style-type: none"> 1. If using whole potatoes, peel and then rinse the potatoes under cold running water. 2. Cut each potato in half lengthwise. Place each half-piece flat-side down on the cutting board and make 4-5 additional lengthwise cuts into each half piece. 3. Next, cut each long piece in half by cutting crosswise. 4. Placed potato wedges into a large mixing bowl and add canola oil. Toss until wedges are evenly coated with oil. 5. Placed potato wedges into a baking dish and roast in oven at 400°F. Roast for 35-45 minutes or until potatoes are tender and can be cut with a fork. 6. CCP: Hold at 135° F or warmer
Canola oil	3/4 cup				

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Notes:

Nutrients calculated using Food Processor for potato, oven roasted gold, frozen, tri-cut diced, food service.
 ½ cup= 64 grams

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings

Serving: ½ cup cooked potatoes

1-2 years: ⅛ cup

3-5 years: ¼ cup

6-18 years: ½ cup

Nutrients Per Serving

Calories	76.19 kcal	Saturated Fat	0 g	Iron	0 mg
Protein	1.52 g	Cholesterol	0 mg	Calcium	0 mg
Carbohydrate	14.48 g	Vitamin A- RAE	0 mcg	Sodium	251.43 mg
Total Fat	0.76 g	Vitamin C	9.14 mg	Dietary Fiber	1.52 g