

# BAKED POTATO WITH MARGARINE



**MEAL COMPONENT CONTRIBUTION:**

½ cup starchy vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 potato

**RECIPE HACCP PROCESS:** #2 - Same day service

VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potato, Whole, Baking, Fresh, 100 Count, #4105	100 medium potato(es)
Margarine, PC, #1320	100 PC pack(s)

**DIRECTIONS**

1. Wash potatoes and scrub with vegetable brush.
2. Baking instructions:  
 To Steam Potatoes:
  - Place in perforated baking pans and steam until done, approximately 1 hour and 15 minutes.
 To Bake Potatoes:
  - Place on baking sheet pan and cover lightly with aluminum foil or lid and bake at 400 degrees F for 2 hours and 30 minutes.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

3. Portion 1 potato with 1 packet of margarine per serving. Each portion provides ½ cup starchy vegetable.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DOD) foods when available.  
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.  
 If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.  
 "Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

**NUTRIENTS PER SERVING**

Calories	181	Dietary Fiber	3.81 g	Sodium	47.00 mg	Sat. Fat	0.07 g
Carbohydrates	36.59 g	Protein	4.33 g	Total Fat	2.22 g	Trans Fat	0.00 g