

PARSLEY BUTTERED NEW POTATOES



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potato, Whole, White, #10 Can, #2822	4 #10 can(s) + 2 quart(s)
Margarine, Bulk, #1319	1 pound(s)
Salt, Table, #2219	2 tablespoon(s)
Parsley, Dried, Chopped, #2717	3 ounce(s)

DIRECTIONS

1. COOKING METHODS

To steam potatoes:

- Place potatoes in solid steamtable pans.
- Steam for 10 to 15 minutes. (If using solid steamtable pans, additional cooking may be required.)

To boil potatoes:

- Place potatoes in stock pot and bring to a boil.
- Reduce heat and simmer for 20 to 25 minutes until potatoes are thoroughly heated.
- Transfer cooked potatoes to solid steamtable pans.

2. Melt margarine in a small saucepan.

3. Add salt and dried parsley to margarine. Simmer gently, uncovered, for 1 minute.

4. Pour mixture evenly over cooked potatoes and stir gently.

5. Cover pans with plastic wrap and store in warmer until ready for service.

Portion with 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of starchy vegetables.

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.

Other seasoning ideas: For 50 servings, add ¼ cup lemon juice; for 100 servings, add ½ cup lemon juice.

NUTRIENTS PER SERVING

Calories	92	Dietary Fiber	2.47 g	Sodium	391.29 mg	Sat. Fat	1.67 g
Carbohydrates	13.51 g	Protein	1.54 g	Total Fat	3.80 g	Trans Fat	0.00 g