

# 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 cans + 2 quarts
Margarine, Bulk, #1319	8 ounces
Salt, Table, #2723	1 tablespoon
Parsley, Dried, Chopped, #2717	1 cup
Pepper, White, Ground, #2720	2 tablespoons

**DIRECTIONS**

## 1. COOKING METHODS

To steam potatoes:

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

To boil potatoes:

- Place the potatoes in a stockpot and bring the liquid to a boil.
- Reduce the heat until the liquid simmers. Cook the potatoes for 10 to 15 minutes, until the potatoes are thoroughly heated.
- Drain the potatoes then transfer the cooked potatoes to solid steamtable pans for seasoning and service.

CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

- Melt the margarine in a small saucepan, then add the salt, white pepper, and parsley. Keep the saucepan uncovered and gently simmer the mixture for 1 minute.
- Distribute the margarine mixture evenly over the cooked potatoes. Stir the potatoes gently to mix the ingredients and prevent breaking the potatoes.

- Serve them immediately, or cover them and place in a warmer until ready for service.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.

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

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 4 hours.

**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.

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**NUTRIENTS PER SERVING**

Calories	75	Dietary Fiber	2.32 g	Sodium	299.99 mg	Sat. Fat	0.78 g
Carbohydrates	13.29 g	Protein	1.42 g	Total Fat	1.99 g	Trans Fat	0.00 g