



# **Recipe #509 Diabetic Friendly Potato Wedges**

## **Serving Size and Ingredients: 4 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
25	50	100	Potatoes, Fresh 120 CT
1-1/2 cup	3 cups	6 cups	Margarine Solids
1 Tbsp.	2 Tbsp.	3 Tbsp.	Salt, Iodized
1 Tbsp.	2 Tbsp.	3 Tbsp.	Paprika
As Needed	As Needed	As Needed	Pan Coating

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
 PO Box 5115 Santa Fe NM 87502  
 505-827-7313



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### **Instructions:**

- 1. Wash, trim and cut baking potatoes into 4 wedges.**
- 2. Prepare sheet pans with food release.**
- 3. Melt margarine.**
- 4. Brush potatoes with margarine. Sprinkle with salt and paprika.**
- 5. Cover with foil. Bake at 425 F. (Conventional) oven for 30 minutes.**
- 6. Remove foil. Bake an additional 15 minutes to an internal temperature of 165 Degrees.**