***NR# 54 Garlic and Cilantro Roasted Potatoes***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | .medium potatoes any variety, halved or quartered |
| 1 ½ cups | 3 cups | 6 cups | Cilantro bunch, unpacked |
| 25 | 50 | 100 | Garlic clove |
| ¾ cup | 1 ½ cups | 3 cups | Olive oil |
| ¾ tsp | 1 ½ tsp | 3 tsp | Salt |
| 1 ½ tsp | 3 1/8 tsp | 6 ¼ tsp | Black pepper |
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***Instructions:***

1. Preheat oven to 400 degrees.
2. Coat a 9x13 inch pan with cooking spray, Set aside.
3. Add cilantro, garlic, olive oil, salt and pepper in the food processor and blend for less than 1 minute or until fully diced.
4. In a large mixing bowl combine the potatoes and cilantro mixture until the potatoes are fully coated. Add potatoes to prepared pan.
5. Bake for 35-40 minutes, or until potatoes are just tender.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***