***Recipe #576 Roasted Potatoes UPDATED***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 5 1/8# | 10 ¼ # | 20 ½# | Potatoes, Fresh, Red, Whole |
| 2 ½ T | 1/3c | 2/3c | Margarine Melted |
| 1 TBSP | 2 TBSP | 4 TBSP | Italian Seasoning |
| As Needed | As Needed | As Needed | Black Pepper |
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***Recipe #576 Roasted Potatoes***

***Instructions:***

1. ***Clean potatoes and cut in halves; steam the potatoes until tender.***
2. ***Place potatoes in greased baking pans. Add melted margarine, pepper, and Italian Seasoning.***
3. ***Bake at 350 degrees for 20 to 25 minutes or until potatoes are lightly browned and 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.***