

Potato Wedges

Component: Vegetable

Side Dish

Recipe #KSU Developed

	50 Servings		_____ Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
Potatoes, fresh, whole, White or Russet	11 lbs 5 oz				<p>1. Peel and cut each potato in half lengthwise.</p> <p><i>Thoroughly rinse the surface of fresh produce in cool, potable running water before cutting.</i></p> <p>2. Place each half-piece flat-side down on the cutting board and make 4-5 additional lengthwise cuts into each half piece.</p> <p>3. Next, cut each long piece in half by cutting crosswise.</p> <p>4. Placed potato wedges into a large mixing bowl and add canola oil. Toss until wedges are evenly coated with oil.</p> <p>5. Placed potato wedges into a baking dish and roast in oven at 400°F. Roast for 35-45 minutes or until potatoes are tender and can be cut with a fork.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach a minimum of 135°F.</i></p> <p><i>Hot foods must be held under temperature control at 135°F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135°F.</i></p>
Canola oil/oil	3/4 cup				

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Notes:

Nutrients calculated using Food Processor for potato, oven roasted gold, frozen, tri-cut diced, food service.
½ cup= 64 grams

Serving: ½ cup cooked potatoes

1-2 years: ⅛ cup

3-5 years: ¼ cup

6-18 years: ½ cup

Nutrients Per Serving

Calories	76.19 kcal	Saturated Fat	0 g	Iron	0 mg
Protein	1.52 g	Cholesterol	0 mg	Calcium	0 mg
Carbohydrate	14.48 g	Vitamin A- RAE	0 mcg	Sodium	251.43 mg
Total Fat	0.76 g	Vitamin C	9.14 mg	Dietary Fiber	1.52 g