

# Roasted Potato Wedges

Vegetable

Serving: ½ cup (about 4 wedges)

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Fresh Red Wedge Potatoes		14.5 lbs		29 lbs	<ol style="list-style-type: none"> <li>1. Divide potatoes equally between parchment covered sheet pans in a single layer, skin side down (like boats).</li> <li>2. Mix the paprika, onion garlic powder, rosemary and pepper in a small bowl.</li> <li>3. Sprinkle spices evenly over the wedges.</li> <li>4. Bake right before service until hot, crisp and lightly browned. Convection oven: 400° about 12-15 minutes; Conventional oven: 425° about 15-18 minutes.</li> </ol>
Paprika		1 Tbsp. 1 tsp		2 Tbsp. 2 tsp	
Onion Powder		2 Tbsp. 1 tsp		¼ cup 2 tsp	
Garlic Powder		2 Tbsp. 1 tsp		¼ cup 2 tsp	
Rosemary		1 ¼ tsp		2 ½ tsp	
Pepper, black		½ tsp		1 tsp	<ol style="list-style-type: none"> <li>5. If needed, CCP: Hold for hot service at 140° or higher.</li> </ol>

# Roasted Potato Wedges

Serving: ½ cup ( about 4 wedges)

Vegetable

**Preparation Tips:** Serve them right from the trays to keep them crisp and prevent them from drying out.

Nutritional Analysis Per Serving			
Calories	125	Vitamin A (IU)	102
Cholesterol (Mg)	0	Vitamin C (Mg)	12.87
Sodium (Mg)	96	Protein (G)	3.42
Fiber (G)	3.02	Carbohydrate (G)	28.48
Iron (Mg)	1.49	Total Fat (G)	0.2
Calcium (Mg)	21.68	Saturated Fat (G)	0.04