

# Scalloped Potatoes (Fresh Potatoes)

Vegetable

Vegetables

I-14A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh potatoes, peeled and thinly sliced	2 lb 2 oz	1 qt 2 cups	4 lb 4 oz	3 qt	<ol style="list-style-type: none"> <li>Place potatoes into pans (9" x 13" x 2") which have been lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Set aside for step 5.</li> <li>In a pot, melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.</li> <li>Blend in flour. Cook over medium heat for 6-8 minutes, stirring constantly until golden brown.</li> <li>Slowly stir in milk, salt, pepper, and parsley (optional). Blend well. Cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.</li> <li>Pour 1 qt ½ cup liquid mixture over potatoes in each pan. Stir to combine.</li> <li>Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle crumbs evenly over each pan, approximately 4 oz (¾ cup) per pan.</li> <li>Product should be evenly golden brown on top: Conventional oven: 350° F for 50-65 minutes Convection oven: 300° F for 40-50 minutes</li> <li>Continue to bake at 190° F for 30 minutes.</li> <li>CCP: Hold at 140° F or warmer.</li> </ol> <p>Portion with No. 16 scoop (¼ cup).</p>
Margarine or butter		3 Tbsp	3 oz	¼ cup 2 Tbsp	
*Fresh onions, chopped OR Dehydrated onions	3 ½ oz	½ cup 1 Tbsp OR ¼ cup 1 Tbsp	7 oz OR 1 ¼ oz	1 ¼ cups OR ½ cup 2 Tbsp	
Enriched all-purpose flour		⅓ cup	3 oz	⅔ cup	
Instant nonfat dry milk, reconstituted		1 qt		2 qt	
Salt		1 ½ tsp		1 Tbsp	
Ground black or white pepper		⅜ tsp		¾ tsp	
Dried parsley (optional)		2 Tbsp		¼ cup	
Margarine or butter, melted (optional)		2 Tbsp	2 oz	¼ cup	
Enriched dry bread crumbs (optional)	3 oz	¾ cup 1 Tbsp	6 oz	1 ½ cups 2 Tbsp	

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\* See Marketing Guide

## Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Potatoes	2 lb 10 oz	5 lb 4 oz
Mature onions	4 oz	8 oz

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop) provides ¼ cup of vegetable.	<b>25 Servings:</b> 1 pan	<b>25 Servings:</b> 1 quart 2 ¼ cups
	<b>50 Servings:</b> 2 pans	<b>50 Servings:</b> 3 quarts ½ cup
Edited 2014		

## Nutrients Per Serving

<b>Calories</b>	63	<b>Saturated Fat</b>	0.31 g	<b>Iron</b>	0.22 mg
<b>Protein</b>	2.10 g	<b>Cholesterol</b>	1 mg	<b>Calcium</b>	50 mg
<b>Carbohydrate</b>	10.59 g	<b>Vitamin A</b>	86 IU	<b>Sodium</b>	261 mg
<b>Total Fat</b>	1.45 g	<b>Vitamin C</b>	3.0 mg	<b>Dietary Fiber</b>	0.8 g