

Quick-Baked Potatoes

Vegetable

Vegetables

I-17

Ingredients	26 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh baking potatoes, 80 count (at least 10 oz each)	8 lb 2 oz	13 each	15 lb 10 oz	25 each	<ol style="list-style-type: none"> 1. Wash potatoes. Cut in half lengthwise, leaving skins. 2. Spread ½ oz (1 Tbsp) of oil in each pan (9" x 13" x 2"). For 26 servings, use 4 pans. For 50 servings, use 8 pans. 3. Place 6-7 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up. 4. Mix seasonings and place in spice shaker. Sprinkle spice mixture over potatoes. 5. Turn potatoes cut-side down for browning. 6. Bake until the surface is golden brown: Conventional oven: 450° F for 25-30 minutes Convection oven: 425° F for 20-25 minutes 7. CCP: Hold at 140° F or warmer. <p>Portion is ½ potato.</p>
Vegetable oil		¼ cup		½ cup	
Seasonings					
Granulated garlic		⅛ tsp		¼ tsp	
Celery salt		⅛ tsp		¼ tsp	
Ground black or white pepper		⅛ tsp		¼ tsp	
Paprika		1 tsp		2 tsp	
Salt		¼ tsp		½ tsp	

SERVING:	YIELD:	VOLUME:
½ potato (with skin) provides ½ cup of vegetable.	26 Servings: 26 half-potatoes	26 Servings: 4 pans
	50 Servings: 50 half-potatoes	50 Servings: 8 pans
	Edited 2014	

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Nutrients Per Serving

Calories	128	Saturated Fat	0.35 g	Iron	1.28 mg
Protein	2.92 g	Cholesterol	0 mg	Calcium	18 mg
Carbohydrate	24.64 g	Vitamin A	62 IU	Sodium	35 mg
Total Fat	2.34 g	Vitamin C	11.2 mg	Dietary Fiber	2.6 g