

Parmesan Crusted Bakers

School Operator Recipe

School District: Anderson County School System

Operator: Jessica Green Cafeteria Manager

Servings 140 - 1 cup each (2 half's)

Ingredients	Measure	Directions
Potatoes, White, 80 Count	2 cases	1. Line a 18x26 pan with foil and spray with nonstick oil 2. Mix together all of the ingredients and sprinkle 1 cup of the cheese mixture onto the pan 3. Cut the potatoes in half length wise 4. Lightly coat the potatoes with vegetable oil 5. Place the potatoes cut side down into the pans on top of the cheese mixture. Place potatoes close together but with enough space around the potato to get a good crust of cheese baked on. 6. Bake uncovered for 30 mins or until tender at 350 degrees.
Paprika, Ground	1 TBS	
Black Pepper, Ground	1 TBS	
Garlic, Powder	1 TBS	
Parmesan Cheese, Grated	5 cups	

Times

Prep Time: 30 min

Cook Time: 30 min

Ready Time: 60 min



Operator Notes:

Jessica enjoys trying new recipes and stepping outside of her comfort zone to add a little excitement to her meals. Jessica has been a Manager for two years at Fairview. Her students and staff enjoyed the bakers very much!

Alternatives: substitute large potato halves with smaller dices or use petite round or fingerling potatoes for more bite size options.

