

Potato Salad on Gumbo (Potato Salad)

School Operator Recipe

School District: Pascagoula-Gautier School District
 Operator: Ashley Harris, MS, RD, SNS Child Nutrition Director

Servings 50 - ½ cup each

Ingredients	Measure	Directions
Eggs, Whole, Hard Cooked	6 eggs	1. Chop eggs and refrigerate until ready for use. 2. Rinse potatoes well under cool running water and drain. 3. Mix diced potatoes with all other ingredients in large bowl. Refrigerate to chill. (Best if chilled overnight before serving.) 4. Portion potato salad with #8 scoop per serving. Each portion provides ½ cup of starchy vegetable. 5. Serve potato on the side with gumbo or serve with potato salad inside gumbo as a garnish.
Potatoes, Diced, White	2 #10 cans + 2 quarts	
Pimentos, Diced, Canned	1 cup	
Peppers, Green, Diced	3 oz	
Celery, Fresh, Diced	1/2 cup	
Onions, Chopped	1 cup	
Pickles, Relish, Sweet	2 cups	
Sugar, Granulated	1/4 cups	
Mayonnaise, Reduced Calorie	1 quarts	



Operator Notes:

In the South, Potato Salad is a necessary side with many dishes, especially Gumbo. Locals often put the potato salad in their bowl of Gumbo. Students aren't always brave enough to mix the Potato Salad with their Gumbo, but they do expect to see the Potato Salad as a vegetable choice on Chicken Gumbo day.

1 bowl of Gumbo over Rice with potato salad with 1 oz crackers or cornbread= 2 oz meat/meat alternative, 2 bread, 1 cup vegetable

Times

Prep Time: 30 min	Cook Time: 0 min	Ready Time: 30 min
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Servings 50 - 1 cup each

Ingredients	Measure	Directions
Water	1/2 gal	<ol style="list-style-type: none"> 1. Make the gravy per package directions. It takes 1 gallon of water to 1 bag of gravy. After mixture thickens, remove from heat. Continue to stir until well mixed. Set aside 2. Spray pan with non-stick cooking spray. 3. Add onion, celery, green pepper, and garlic powder; sauté 5 minutes or until vegetables are tender. 4. Add creole seasoning over sautéed vegetables mixture. When increasing recipe more than 50 servings, start with half of the creole seasoning and then add more as necessary. 5. Cook 1 minute, stirring constantly. 6. Add cooked chicken and broth slowly to sautéed vegetable mixture. Add next 4 ingredients. Bring to a boil. Add gravy mixture. 7. Cover, reduce heat, and simmer 15 minutes. 8. Prepare rice according to rice recipe directions. 4# = 50 1/2 c servings Place rice in full -size steamtable pans (12" X 10" X 2 1/2 "). 9. Using appropriate portion control, portion rice with 4 oz spoodle or No. 8 scoop. Serve 8oz gumbo over rice. Offer 1 oz of crackers with the 8 oz Gumbo over Rice. 10. Top with 1/2 cup of potato salad. Garnish with paprika
Mix, Gravy, Brown	8 oz	
Celery, Diced	3 1/2 cup	
Onions, Chopped	3 1/2 cup	
Bell Peppers, Green, Chopped	3 1/2 cup	
Garlic Powder	1/4 cup	
Spice Blend, Creole, No Salt	1/4 cup	
Broth, Chicken	3 quarts + 2 1/2 cup	
Chicken, Diced, Cooked	6 LB + 4 oz	
Sauce, Worcestershire	1/3 cup	
Tomatoes, Diced, In Juice	1 #10 can	
Okra, cooked, Sliced	1 LB + 4 oz	
Rice Brown	1 1/2 gallon + 1 cup	
Potato Salad	See recipe	

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1 bowl of Gumbo over Rice with potato salad with 1 oz crackers or cornbread= 2 oz meat/meat alternative, 2 bread, 1 cup vegetable



Times

Prep Time: 60 min

Cook Time: 30 min

Ready Time: 90 min