

Roasted Red Potato Wedges

School Operator Recipe

School District: Portland Public Schools

Operator: Gitta Grether-Sweeny - Sr. Director, Nutrition Services

Ingredients	Servings 90 - ½ cup each		Directions
	Weight	Measure	
Red potatoes	10lbs	45 each	<ol style="list-style-type: none"> Clean red potatoes with a scrub brush and water Preheat the oven to 350 F Line a pan with parchment and spray with pan release spray Cut each potato into 608 wedges. You may also cut the potatoes using a wedger In a large bowl, combine 1 bag of cut potatoes, ¼ cup oil, 1 ½ teaspoon salt, ½ teaspoon black pepper Place potatoes in a single layer on prepared sheet pan Bake for 25 minutes or until tender and golden. Halfway during baking, stir potatoes so they will be evenly browned. To test the tenderness of the potato, stick a paring knife into the wedge, wedge should be pierce easily. Potatoes can be held in the warmer to serve immediately or chilled to be served cold on the salad bar or with dips.
Salt, kosher, coarse		2 tsp	
Pepper, black, ground		3.5 tsp	
Oil, vegetable		1 ¼ cup	



Operator Notes:

Gitta’s favorite way to put spuds on her menu is simple, effective and totally delicious – fresh, oven roasted potato wedges. She serves these with a classic hamburger made with locally sourced beef.

Fun Fact: PPS puts a huge emphasis on purchasing locally sourced food for their operation. Over 36% of the PPS food purchases come from local farmers and producers.

Times

Prep Time: 20min

Cook Time: 30 min

Ready Time: 1 hour

