

# Potato Bruschetta

## School Operator Recipe

School District: Baker Place Elementary School , Columbia County GA  
 Operator: Rita McDonald, School Nutrition Manager

**Servings 60 servings of 3 each**

Ingredients	Measure	Directions
Russet Potatoes	13-16 medium potatoes	<ol style="list-style-type: none"> <li>1. Slice potatoes in ¼ inch rounds.</li> <li>2. Place on sprayed sheet pan, season with a little salt and pepper bake at 350 degrees for 40 minutes</li> <li>3. Put a slice of peperoni, on each round cover with mozzarella cheese, e few pieces of fresh diced tomatoes and a pinch of Italian seasoning.</li> <li>4. Put back in the oven for 3 minutes or until the cheese is melted.</li> <li>5. Serving size is 3 rounds.</li> </ol>
Pepperoni or Prosciutto, round slices	1 cup	
Tomatoes, Diced	½ cup	
Italian Seasoning	2 tbs	
Mozzarella Cheese, Shredded, Low Sodium	1 cup	
Parsley, Fresh, Chopped (optional)	2 tbs	
Pan Spray	As needed	
Pepper, ground	1 tsp	
Salt, ground	1 tsp	



### Operator Notes:

I have a group called NAC “ Nutrition Advisory Council”. We meet every month and do taste testing, community activities, physical activities and we have a garden that the children plant and take care of them. We have never planted potatoes before so to get them excited about planting potatoes we made a snack with potato at its base. The students love the potato bruschetta.

**Serving Size 3 rounds (100g)**

**Kcal 129, Carbs 76g, Fiber 2g Protein 5g, Fat 3.7g  
 Sat Fat 1.4g, Na 177mg, Potassium 15% DV**

Times		
Prep Time: 20min	Cook Time: 45min	Ready Time: 65min

