

Rainbow Potatoes

Recipe:	R-3815	HACCP Process:	Same Day Service	
# of Servings:	12.00	Serving Size:	1/4 Cup	Source: Kankakee SD, IL
Grams Per Serving:	66.74	Ounces Per Serving	2.35	Meal Components: ¼ cup serving provides ¼ cup other vegetable

Ingredients	Measurements	Directions
FRZ. Diced Potatoes, USDA #110844	1 LB	<p>1. Ingredients:</p> <p>2. Day of Service: Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Pre-heat convection oven to 400°F. Pull all ingredients and place at workstation.</p> <p>CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put-on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.</p> <p>3. Prep: Use 1 perforated sheet pans. Place the diced potatoes in a single layer, top with both peppers then add mushrooms. Next drizzle the olive oil, salt, pepper, and minced garlic mixture over the top of rainbow of vegetables.</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p> <p>4. Cook: Roast at 400°Fs in a convection for 30 minutes. Flip rainbow potatoes and return to oven for another 30 minutes.</p> <p>CCP: Heat until an internal temperature is reached of 140°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional.</p> <p>5. Hold: place in warmer and hold for service. CCP: Hold above 135°F</p> <p>6. Serve: Using a 2-ounce spoodle serve ¼ cup of Rainbow Potatoes. Each ¼ cup serving provides ¼ cup other vegetables. CCP: Hold above 135°F</p>
Red Bell Peppers, Fresh	1 CUP SLICED	
Fresh Yellow Bell Peppers	1 CUP SLICED	
Fresh Mushrooms	1 CUP PIECES	
Fresh Minced Garlic	1/4 CUP	
Salt	1/2 TSP	
Black Pepper	1 TSP GROUND	
Olive Oil	1/4 CUP	

Notes:

- Production Notes:** This recipe is served to pre-k with great results.
This recipe was developed by Kankakee Public Schools in central Illinois.
- Serving Notes:** Each serving provides ¼ cup other vegetable.

Nutrients Per Serving:

(per 1/4 Cup)

Calories	81.479	Trans Fat (gm)	0.000	Iron (mg)	0.188*
Protein (gm)	1.252	Chol (mg)	0.000	Calc (mg)	7.332*
Carb (gm)	9.014	Vit A (IU)	481.389*	Sodium (mg)	108.037
Tot Fat (gm)	4.946	Vit C (mg)	20.587*	Fiber (gm)	0.847
Sat Fat (gm)	0.634			Sugars (gm)	1.199

Note: * means nutrient data is missing or not available.**Meal Components:**

(per 1/4 Cup)

	-----Vegetables (Cups)-----					
Fruit (Cups)	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	0.250
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)		

Allergens:**No Listed Allergens**

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.