

Zesty Breakfast Potatoes

Prep: 30 minutes | Cook Time: 30 minutes

Mixture of sweet and red potatoes, red onion, and bell peppers. Seasoned with garlic and paprika, then roasted. Flavorful side dish served for breakfast or lunch.

Serving Size: ½ cup

Crediting Information: ½ cup (No. 8 scoop) provides ½ cup total vegetable (⅛ cup red/orange vegetable, ¼ cup starchy vegetable, and ⅛ cup other vegetable).

Source: Team Nutrition Training Grant for School Meal Recipe Development, Virginia Department of Education

FY 21 Cohort A





**This recipe can be gluten free if the turkey bacon is a gluten free certified product. Always check the product label for verification.*



Chef Tip:

Prepare the potatoes the day prior to service by dicing them and storing them in water in the refrigerator.

Ingredient	50 Servings Weight	50 Servings Measure	100 Servings Weight	100 Servings Measure
Sweet potatoes, raw 	5 lb 8 oz	1 gal 1 qt ½ cup	11 lb	2 gal 2 qt 1 cup
Red potatoes, raw	5 lb 8 oz	1 gal 1 qt ½ cup	11 lb	2 gal 2 qt 1 cup
Red onion, raw	2 oz	½ cup	4 oz	1 cup
Red bell pepper, raw 	4 oz	¼ cup	8 oz	½ cup
Green bell pepper, raw	4 oz	¼ cup	8 oz	½ cup
Salt, table		1 Tbsp		2 Tbsp
Pepper, black		2 Tbsp		¼ cup
Onion powder		2 Tbsp		¼ cup
Garlic, granulated		2 Tbsp		¼ cup
Paprika		2 Tbsp		¼ cup
Parsley, dried		2 Tbsp		¼ cup
Oil, olive or salad		½ cup		1 cup
Turkey bacon, cooked, cut into ½" pieces		6 slices		12 slices

Nutrition Information

Serving Size: ½ cup

Nutrients	Amount
Calories	105
Total Fat	2 g
Saturated Fat	<1 g
Cholesterol	1 mg
Sodium	193 mg
Total Carbohydrate	19 g
Dietary Fiber	3 g
Total Sugars	3 g
Added Sugars Included	N/A
Protein	2 g
Vitamin D	N/A
Calcium	25 mg
Iron	1 mg
Potassium	N/A

Marketing Guide

Food as Purchased for	50 Servings	100 Servings
Sweet potatoes, raw	5 lb 8 oz	11 lb
Red potatoes, raw	5 lb 8 oz	11 lb
Red onion, raw	2.5 oz	5 oz
Red bell pepper, raw	5 oz	10 oz
Green bell pepper, raw	5 oz	10 oz

N/A = Data not available

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

*1 lb. AP red onion = 0.88 lb ready-to-serve or cook raw onion

*1 lb AP bell peppers = 0.80 lb ready-to-serve or cook raw peppers

Cooking process #2: Same day service.

CCP: Hold for hot service at 135°F or higher.

Yield/Volume

50 Servings	100 Servings
About 12 lb 8 oz potato mixture	About 25 lb potato mixture
1 gal, 2 qt, 1 cup / 1 steam table pan	3 gal, 2 cup / 2 steam table pans

Directions

1. Preheat oven to 375 °F.
2. Wash all produce.
 - *See chef tip
3. Keeping sweet potatoes and red potatoes separate, cut into ½” cubes.
4. Cut onions and peppers into ½” dice.
5. In a small mixing bowl, combine all spices. Then add the oil to the spice mixture and whisk until well incorporated.
6. Using large mixing bowls, separate the red potatoes into one bowl and the sweet potatoes, red onion, and peppers in another.
7. Drizzle half of the oil/spice mixture over red potatoes and the other half over the sweet potato mixture.
8. Using gloved hands or tongs, combine the mixture until well coated.

9. Keeping the red potatoes and sweet potato mixture separate, spread each in a single layer on parchment paper lined sheet pans (18” x 16”).

- a. For 50 servings, use 2 pans.
- b. For 100 servings, use 4 pans.

10. Roast the potatoes for 15 minutes.

11. Remove from the oven and flip potatoes.

12. Divide the bacon evenly, adding it to all the sheet pans of red and sweet potatoes. Bake for another 10 minutes or until potatoes are fork tender.

- Critical Control Point: Heat to 135°F or higher for at least 15 seconds.



13. After removing red and sweet potatoes from the oven, combine in large mixing bowls.

14. Place in 2” hotel pans and hold for service.

- Critical Control Point: Hold for hot service at 135°F or higher.



15. Portion ½ cup servings with No. 8 scoop.

