



## POTATO WEDGE NACHOS

		100 Servings		
Ingredients	Weight	Measure	Directions	
Russet potatoes, 120 count, skin on	37 pounds 10 ounces	100 each	<p>Preheat oven to 375°F. Scrub potatoes and cut each potato lengthwise in half, then cut each half lengthwise in half again, giving you 4 equal quarter wedges.</p> <p>Toss the potatoes with oil, salt, chili powder, black pepper and garlic powder. Place 8 pounds of potatoes on each parchment-lined sheet pan. Roast in the preheated oven for about 40 minutes, or until they are browned and tender. Internal temperature should reach at least 135°F.</p> <p>Place 4 roasted potato wedges side-by-side into each portion container.</p>	
Vegetable oil		1 cup		
Salt		1 tablespoon 1 teaspoon		
Chili powder		2 tablespoons		
Black pepper		1 tablespoon 1 teaspoon	<p>Combine the mozzarella and cheddar cheeses. Top each portion of potato wedges with 1/4 cup (1 ounce) cheese. Place the portion containers on sheet pans and hold in the warmer at or above 135°F until ready to serve. Cheese will melt over the potatoes in the warmer.</p>	
Garlic powder		1 tablespoon 1 teaspoon		
Mozzarella cheese, low moisture, part skim, shredded	3 pounds 2 ounces		<p>Serve each portion with 1 tablespoon each of salsa and sour cream. Direct students to the additional toppings on the salad bar.</p>	
Cheddar cheese, reduced fat, shredded	3 pounds 2 ounces			
Salsa, prepared		6 1/4 cups	<p>Place drained black beans, diced tomatoes, black olives, and green onions in separate containers on the salad bar. Use a 1/4 cup portion server for the black beans, a 1/8 cup portion server for the tomatoes and black olives, and small tongs for the green onions.</p>	
Sour cream, reduced fat		6 1/4 cups		
Black beans, canned, drained		6 quarts 1 cup		
Tomatoes, fresh, diced	5 pounds 12 ounces			
Black olives, sliced, drained		3 quarts 1/2 cup		
Green onions, fresh, sliced		2 quarts		

Serving Size		1 Serving Provides			
4 wedges with cheese		1/2 cup starchy vegetable, 1 ounce equivalent meat, meat alternate			
Nutrients Per Serving					
Calories	356	Saturated Fat	5 g	Iron	4 mg
Protein	17 g	Cholesterol	23 mg	Calcium	302 mg
Carbohydrate	48 g	Vitamin A	714 IU	Sodium	442 mg
Total Fat	12 g	Vitamin C	16 mg	Dietary Fiber	7 g