

THAI POTATO & VEGETABLE CURRY



Ingredients	100 Servings		Directions
	Weight	Measure	
Yellow potatoes, raw	25 pounds		<p>Scrub the potatoes and cut into 1/2- inch dice. Cover with water to prevent discoloration and set aside.</p> <p>Add the coconut milk to a large stockpot, steam-jacketed kettle or tilt skillet. Bring to a simmer over medium heat and stir in the red curry paste. Cook for about 1 minute. Stir in the water. Drain the diced potatoes and add to curry sauce. Bring to a simmer and cook until the potatoes are almost tender, about 10–15 minutes. Internal temperature should reach at least 135°F.</p> <p>When the potatoes are almost tender, stir in the onion, bell peppers, salt and brown sugar. Continue to simmer until the potatoes become tender, about 5 minutes.</p> <p>Transfer to full-size 2-inch steamtable pans for service. Hold hot at or above 135°F.</p> <p>Serve 1 cup portions topped with 1/2 tablespoon fresh cilantro.</p> <p>To make this a complete meal, consider serving with cooked brown rice and chicken or tofu.</p>
Coconut milk, canned		2 gallons	
Thai red curry paste		1/4 cup 2 tablespoons	
Water		2 gallons	
Onion, yellow, raw, 1/4 inch	4 pounds 6 ounces		
Red bell peppers, raw, 1/2 inch by 1 inch pieces	2 pounds 12 ounces		
Green bell peppers, raw, 1/2 inch by 1 inch pieces	2 pounds 12 ounces		
Salt		1/4 cup 2 tablespoons	
Brown sugar		1/4 cup 2 tablespoons	
Cilantro, fresh, chopped		2 quarts	

Serving Size	1 Serving Provides				
1 cup	1/2 cup starchy vegetable, 1/4 cup other vegetable				
Nutrients Per Serving					
Calories	238	Saturated Fat	13.7 g	Iron	3 mg
Protein	4 g	Cholesterol	0 mg	Calcium	71 mg
Carbohydrate	24 g	Vitamin A	446 IU	Sodium	474 mg
Total Fat	15.6 g	Vitamin C	50 mg	Dietary Fiber	3.5 g