

BAKED POTATO BAR

RSD #10, Avon, & Canton Public Schools

Grades: K-12

Yield: 50 or 100 portions

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Potatoes, well-scrubbed, 90 count (DOD Fresh)		50 potatoes		100 potatoes	<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 1. Wash raw potatoes and stab with fork, then roast until cooked through. <i>Convection oven: 350°F about 40-60 minutes</i> <i>Conventional oven: 450°F about 50-60 minutes</i> 2. Heat chili to 165°F or higher if reheating. 3. Remove broccoli crowns from stems and cut into florets. 4. Steam the broccoli, using a shallow perforated steamer or in a large covered pot with 2 inches of water over high heat. Cook just until bright green, 2-5 minutes (broccoli will be crisp tender). Drain and place in steam table. 5. Using a knife or fork to open the potatoes, serve each with 5 oz. chili, ½ cup broccoli, 2 oz. sour cream, 1 oz. shredded cheddar cheese.
Turkey and black bean chili recipe (See recipe in PLOYT folder)	9 lbs.		18 lbs.		
Broccoli florets	6 lbs.		12 lbs.		
Sour cream	3 lbs.		6 lbs.		
Shredded cheddar, reduced fat	1 lb. 9 oz.		3 lbs. 2 oz.		
<p>Serving Size: 1 potato w/ 6 oz. chili, 4 oz broccoli, 2 oz sour cream, & 2 oz. cheddar</p> <p>Meal Pattern Contribution: ¾ cup Starchy Vegetable, ½ cup Dark Green Vegetable, 2oz Meat/Meat Alternate</p> <p>Allergens: Dairy</p> <p>Notes:</p>					<p>HACCP/Serving Instructions</p> <ol style="list-style-type: none"> 1. Hold at 140°F or higher throughout serving. Check temperature again during serving. If below 140°F, remove from line and reheat to 165°F.

100 ct Russet Potato yields $\frac{3}{4}$ cup Starchy Veg; 80 ct Russet potato yields 1 cup Starchy Veg; 90 ct Russet potato yields about $\frac{7}{8}$ cup Starchy Veg.
6 oz. Turkey and Black Bean Chili contribute 1 oz meat/meat alternate (m/ma); 1 oz. shredded cheddar contributes the other 1 oz. of m/ma
Students who do not choose the chili, may be served 2 oz. cheddar to provide the 2 oz. m/ma.

*Recipe and Meal Contribution Review completed by Put Local on Your Tray.
SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.*



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