



Rosemary Roasted Potatoes



Recipe Rating	
Total Time	65 Minutes
Cooking Time	50 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment	
Chef's knife/Peeler/Cutting Board	
Spoon/Spatula	
½ size- 2" deep production pans	
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart	

Nutrition Facts	
Valeur nutritive	
Per 1 serv (95g) / par 1 serv (95g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 110	
Fat / Lipides 3g	5%
Saturated / saturates 0g	
+ Trans / trans 0g	2%
Cholesterol / Cholesterol 0mg	
Sodium / Sodium 65mg	3%
Carbohydrate / Glucides 18g	6%
Fibre / Fibres 2g	7%
Sugars / Sucres 1g	
Protein / Protéines 2g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	20%
Calcium / Calcium	0%
Iron / Fer	4%

Rosemary Roasted Potatoes

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Baby, Skin on	2.125 Kg	4.7 Lbs	4.25 Kg	9.4 Lbs
Olive Oil, Extra Virgin	80 mL	2.7 fl oz	160 mL	5.4 fl oz
Rosemary, Fresh	8 gm	0.3 oz	16 gm	0.6 oz
White Pepper	7.5 mL	1.5 tsp	15 mL	1 Tbsp
Salt	3 mL	0.6 tsp	6 mL	1.2 tsp

Method



1. Wash potatoes and transfer to $\frac{1}{2}$ size- 2" deep production pans. Add $\frac{1}{2}$ pan of water. Cover with plastic wrap and aluminum foil.



2. Place pan in Multigen for 50 minutes. When cooked, remove and drain off water.



3. Add in remaining ingredients and gently mix with a spatula.

Serve Hot.



4. **Bulk:** Portion into service dishes or leave in bulk for dining room service.

Cold Plating: allow to cool and plate alone or as a side dish. Place on the hot side of the tray prior to service.



Garnish: **Rosemary sprig or chopped herbs**

Food Accompany: **Bruschetta Chicken or other appropriate proteins**