

# Savory Smashed Potatoes



Recipe Rating	
Total Time	95 Minutes
Cooking Time	80 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Potato Masher/Mixer
Spoon/Scoop
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) <b>or</b> Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (126g) / par 1 serv (126g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b> 150	
<b>Fat / Lipides</b> 4g	6%
Saturated / satures .5g	
+ Trans / trans	
<b>Cholesterol / Cholesterol</b> 0mg	
<b>Sodium / Sodium</b> 15mg	1%
<b>Carbohydrate / Glucides</b> 26g	9%
Fibre / Fibres 3g	10%
Sugars / Sucres 2g	
<b>Protein / Proteines</b> 3g	
Vitamin A / Vitamine A	1%
Vitamin C / Vitamine C	30%
Calcium / Calcium	2%
Iron / Fer	6%

# Savory Smashed Potatoes

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Fresh, Skin on	3 Kg	6.6 Lbs	6 Kg	13.2 Lbs
Garlic, Fresh	40 gm	1.4 oz	80 gm	2.8 oz
Olive Oil, Extra Virgin	100 mL	3.4 fl oz	200 mL	6.8 fl oz
Parsley, Fresh, Finely Chopped	30 gm	1 oz	60 gm	2 oz

## Method



1. Wash potatoes, do not peel. Peel garlic but leave whole or in large pieces.



2. Combine potatoes, garlic and olive oil to ½ size- 2" deep production pans that have been prepared with nonstick spray (or coated with butter). Cover with plastic wrap and aluminum foil.

Place pan in Multigen for 50 minutes. Then uncover pans and cook uncovered for an additional 30 minutes.



3. Sprinkle finely chopped parsley over pans/portions of recipe.

Serve Hot.



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

**Cold Plating:** allow to cool or as a side dish. Place on the prior to service.



and plate alone hot side of the tray

Garnish: **Finely chopped herbs, like parsley**

Food Accompany: **Proteins such as beef, pork and chicken**