

Twisted Scalloped 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
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts Valeur nutritive	
Per 1 serv (61g) / par 1 serv (61g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 50	
Fat / Lipides 1g	2%
Saturated / satures .5g	
+ Trans / trans 0g	3%
Cholesterol / Cholesterol < 5mg	
Sodium / Sodium 80mg	3%
Carbohydrate / Glucides 10g	3%
Fibre / Fibres less than 1g	4%
Sugars / Sucres 2g	
Protein / Proteines 2g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	10%
Calcium / Calcium	4%
Iron / Fer	2%

Twisted Scalloped Potatoe

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Fresh, Fine Sliced	450 gm	1 Lbs	900 gm	2 Lbs
Sweet Potatoes, Fresh, Fine Sliced	600 gm	1.3 Lbs	1.2 Kg	2.6 Lbs
Onions, Fresh, Diced	50 gm	1.8 oz	100 gm	3.6 oz
Milk, 2%	300 mL	10.2 fl oz	600 mL	20.4 fl oz
Feta Cheese, Crumbled	50 gm	1.8 oz	100 gm	3.6 oz
Cream Cheese, Crumbled	50 gm	1.8 oz	100 gm	3.6 oz
Parsley, Finely Chopped	40 mL	1.4 fl oz	80 mL	2.8 fl oz
Salt	5 mL	1 tsp	10 mL	2 tsp

Method



1. Peel potatoes and sweet potatoes, and slice very thinly. Peel onion and dice. Wash parsley and finely chop.



2. In a large bowl, mix all ingredients well. Transfer 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 40 minutes. Uncover the pan and cook for an additional 10-15 minutes until tender.



3. Remove from Multigen, slice into 60 gm square portions and serve as a side with an entree.

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: **Herb sprig**

Food Accompany: **Any appropriate entrée**