Roasted Potato Wedges

BY **DONNA MINER**, KITCHEN MANAGER, CHICOPEE HIGH SCHOOL ADAPTED FROM THE MASSACHUSETTS FARM TO SCHOOL COOKBOOK

A wildly popular fat-free potato dish—crisp, lightly spiced, and hot from the oven. The kids love these potatoes—they want any entrée they accompany—so pair them up with a dish that's not so easy to sell.

- 35 large well-scrubbed russet baking potatoes (29 pounds)
- 2 tablespoons and 2 teaspoons paprika
- ¼ cup and 2 teaspoons onion powder
- ¼ cup and 2 teaspoons garlic powder
- 2½ teaspoons adobo seasoning
- 2 teaspoons salt (more or less to taste)
- 1 teaspoon black pepper

YIELD: 100 SERVINGS (K–5) * SERVING SIZE: ½ CUP (ABOUT 3 WEDGES)

Stab potatoes with a fork and bake in oven until cooked through.

Conventional oven: 425°F for about 50 minutes

Convection oven: 375°F for about 40 minutes

Cool.

Halve the potatoes lengthwise, and then cut each half into 4 to 5 wedges, depending on the size of the potato. Divide potatoes equally between parchment-covered sheet pans in a single layer, skin-side down (like boats).

Mix the paprika, onion powder, garlic powder, adobo seasoning, salt (if you are using it), and pepper in a small bowl.

Sprinkle spices evenly over the wedges.

Bake right before service until hot, crispy, and lightly browned.

Convection oven: 400°F about 20 minutes

Conventional oven: 425°F about 25 minutes

NUTRITIONAL INFORMATION

CALORIES: 94; SODIUM: 104.84 MG; SATURATED FAT: 0.31%

USDA REQUIREMENTS MET

½ CUP STARCHY VEGETABLE