

# Potatoes with Vegetables

Vegetable

Vegetables

I-01A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh potatoes, peeled, quartered	2 lb 8 oz		5 lb		1. In a pot, boil potato quarters in water about 30 minutes or until tender. Drain.
Lowfat milk, hot		3/4 cup		1 1/2 cups	2. In a mixing bowl, use the whip attachment on medium speed to combine hot potatoes, hot milk, margarine or butter, salt, pepper, and mayonnaise (optional). Mix for 3 minutes. Scrape the sides of the bowl and mix on high speed for 1 minute, until smooth.
Margarine or butter		1/4 cup	4 oz	1/2 cup	
Salt		2 tsp		1 Tbsp 1 tsp	
White pepper		1/2 tsp		1 tsp	
Lowfat mayonnaise (optional)	4 oz	1/2 cup	8 oz	1 cup	
Frozen mixed vegetables	2 lb		4 lb		3. For 25 servings, place frozen mixed vegetables in lightly greased half-steamtable pan (12" x 10" x 2 1/2") For 50 servings, use a full steamtable pan (12" x 20" x 2 1/2"). Spread mashed potatoes over vegetables. Bake, uncovered. Conventional Oven: 325 degrees F, 30 minutes Convection Oven: 350 degrees F, 30 minutes  CCP Heat to 140 degrees F or higher.
*See Marketing Guide					4. CCP Hold for hot service at 140 degrees F or higher.

## Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Potatoes	3 lb 2 oz	6 lb 4 oz

### Special Tip:

For a special occasion, use red potatoes and leave skins on half of the potatoes. Mash as directed.