

RED ARROW INTERNATIONAL Culinary Creations

Roastin' 1013™

Flavor Description:

An oil-based flavor that provides a rich, meaty chicken note and increases overall savory depth.



Breakfast Potatoes

Yield: 1897 gm. Serving: 16 servings – 119 gm. each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Roastin' 1013	0.34	0.0	9.5	0.50%
Idaho potatoes; peeled, medium dice	46.81	2.9	1327.0	70.0%
Yellow onions; peeled, small dice	5.29	0.3	150.0	7.9%
Green pepper; seeded, medium dice	5.64	0.4	160.0	8.4%
Red pepper; seeded, medium dice	5.64	0.4	160.0	8.4%
Paprika	0.14	0.0	4.0	0.2%
Black pepper, ground	0.05	0.0	1.5	0.1%
Salt	0.53	0.0	15.0	0.8%
Vegetable oil	2.47	0.2	70.0	3.7%
Total	66.91	4.2	1897.0	100.0%

Method of Preparation:

1. Preheat the oven to 191°C.
2. In a large mixing bowl combine the potatoes, green peppers and red peppers.
3. Add the **Roastin' 1013**, paprika, salt and pepper. Mix well.
4. Add the vegetable oil, toss to coat the vegetables evenly.
5. Place the potatoes in a large greased baking pan and bake for approximately 35 minutes or until soft. Stir the potatoes every 10 minutes while in the oven to obtain even browning.

Research Chef Evaluation of Roastin' 1013:

Roastin' 1013 adds a roasted meaty note that complements the flavor in the dish lending a savory richness.

*Developed by Red Arrow Culinary Specialists