



# Roasted Purple Potatoes

Adapted from: [Roseville Area Schools](#)

Description: Roseville Area Schools deems this recipe the Minnesota Vikings Purple Potatoes!

Yield: 97

Serving Size: ½ cup

USDA Meal Components: ½ cup starchy vegetable

## Ingredients:

- 20 lb potato, flesh and skin, raw
- 1 ¼ cup olive oil, extra virgin
- ¼ cup salt
- ½ cup montreal seasoning (can use [this recipe](#) if you don't have this already)

## Directions:

One day ahead:

1. wash all potatoes

Day of meal service:

1. Preheat the oven to 425 degrees F.
2. Quarter all potatoes; may need additional cuts to ensure equal size and volume for even roasting.
3. Toss chopped potatoes in olive oil; sprinkle seasoning and salt. Toss to coat.
4. Spread on a parchment lined sheet pan in a single layer.
5. Roast 25-35 minutes (20-25 minutes for a convection oven) flipping occasionally until potatoes are tender and slightly browned.

## Nutrition Facts

97 Servings Per Recipe	Amount Per Serving	Percent Daily Value
<b>Serving Size</b>	½ cup	
<b>Calories</b>	98	
<b>Total Fat</b>	2.97 g	
<b>Saturated Fat</b>	0.44 g	
<b>Cholesterol</b>	0 mg	
<b>Sodium</b>	352.68 mg	
<b>Total Carbohydrate</b>	16.69 g	
<b>Dietary Fiber</b>	1.96 g	
<b>Total Sugars</b>	0.77 g	
<b>Protein</b>	1.92 g	

Filed Under: School