

# LUNCH POTATO RECIPES

# ROASTED GARLIC POTATOES



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		
<b>INCOMPLETE PICTURES</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:



PLATED / PRESENTATION / INGREDIENTS

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

1

STEP

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9

FINAL PRESENTATION

# CHILI GARLIC STEAK FRIES



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



1

STEP



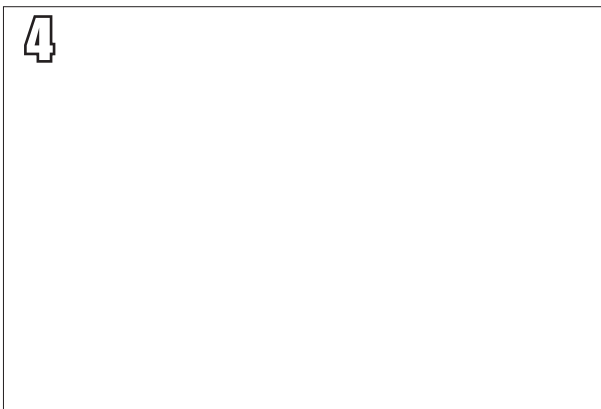
2

STEP



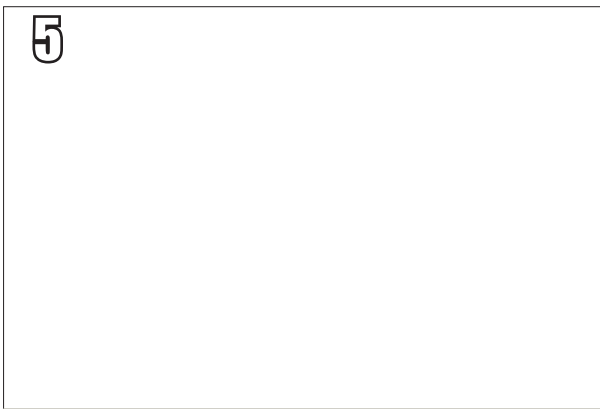
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STEP



4

STEP



5

STEP



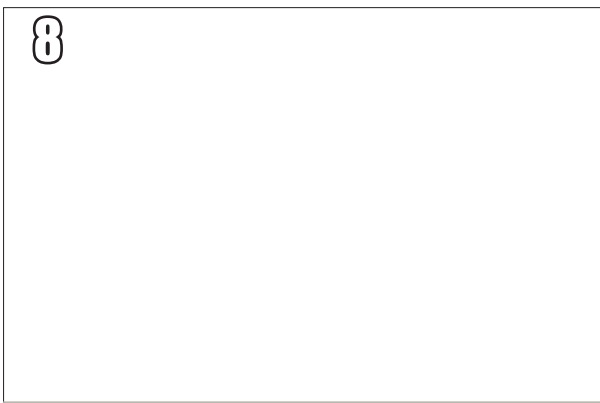
6

STEP



7

STEP



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STEP



9

FINAL PRESENTATION

# CRUSHED SWEET POTATO MASH



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
<b>INGREDIENTS TO ASSEMBLE</b>			<b>CULINARY NOTES:</b>
<b>INCOMPLETE PICTURES</b>			<b>Allergens:</b>

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

PLATED / PRESENTATION / INGREDIENTS

1

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FINAL PRESENTATION

# ROASTED BLISS & MUSHROOMS



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:



POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

PLATED / PRESENTATION / INGREDIENTS





1

STEP



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STEP



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STEP



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FINAL PRESENTATION

# CRUSHED POTATO/OLIVE OIL / GARLIC



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		
<b>INCOMPLETE PICTURES</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



1

STEP



2

STEP



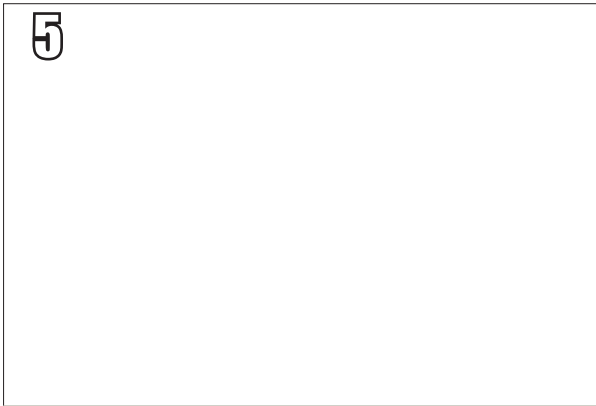
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STEP



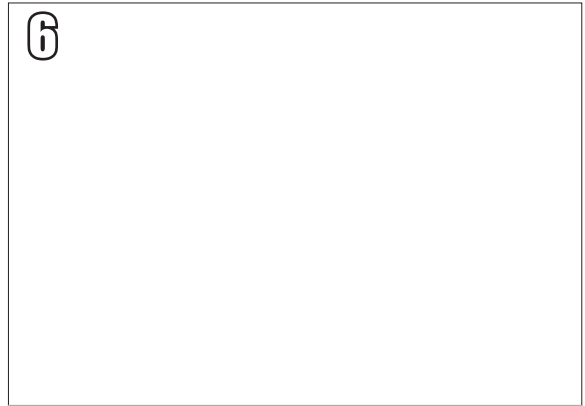
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STEP



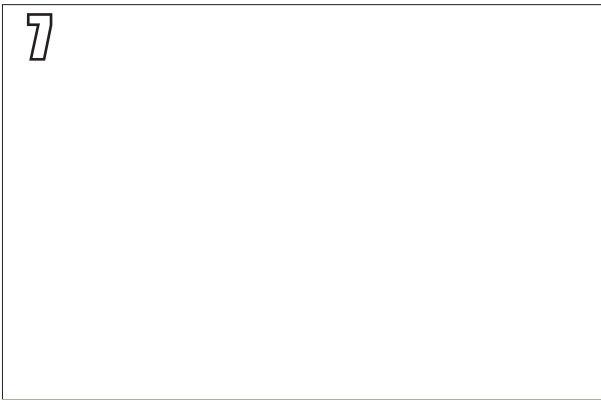
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STEP



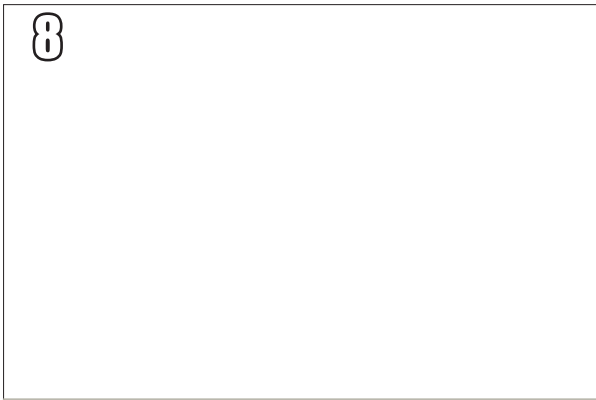
6

STEP



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FINAL PRESENTATION

# SWEET POTATO MARSHMALLOW BAKE



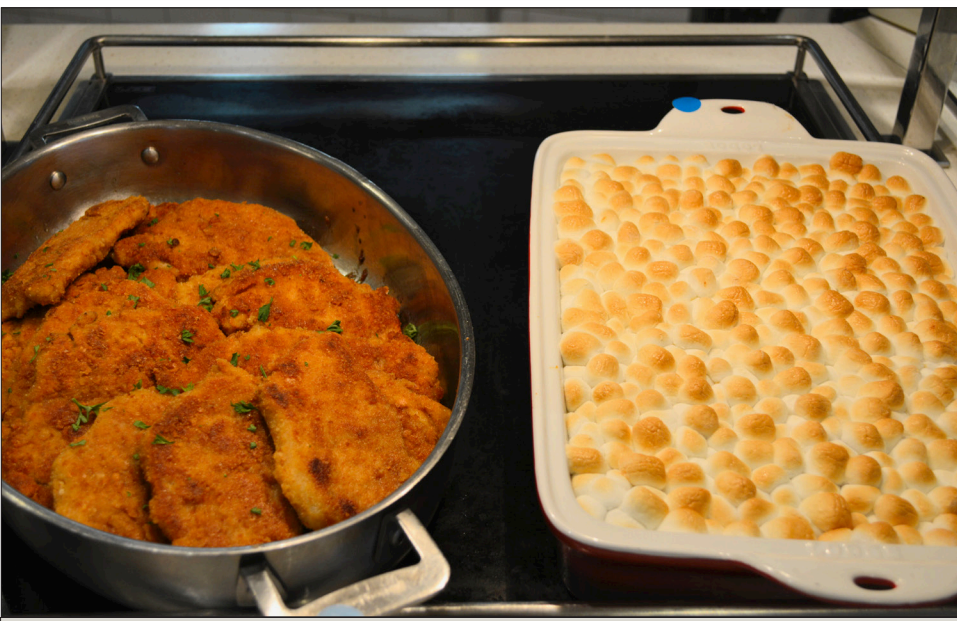
QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		
<b>INCOMPLETE PICTURES</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



1

STEP



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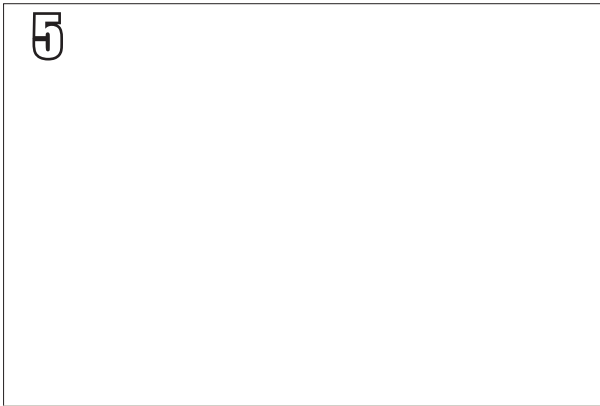
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STEP



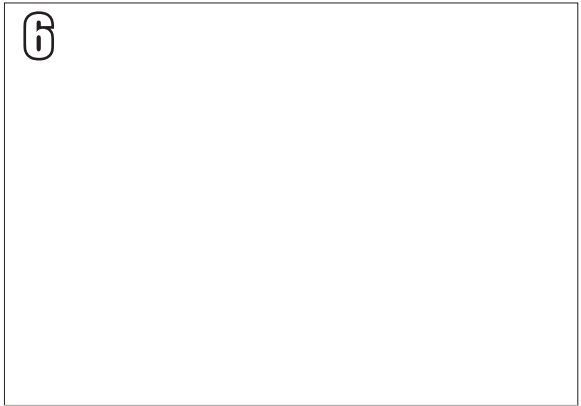
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STEP



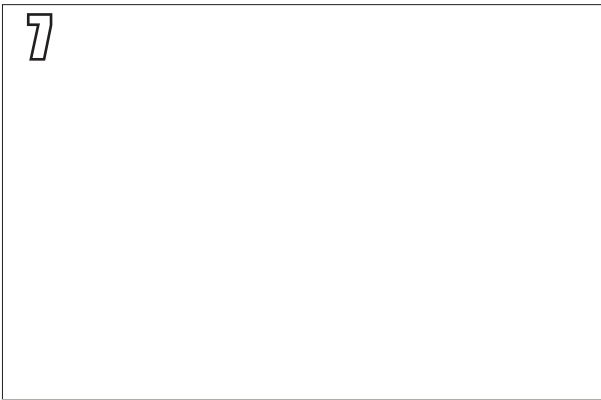
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FINAL PRESENTATION

# BREADED POTATO CROQUETTES



QUANTITY	INGREDIENTS	PREPARATIONS
<b>INGREDIENTS TO ASSEMBLE</b>		

METHOD FOR PREPARATION

CULINARY NOTES:

Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE



PLATED / PRESENTATION / INGREDIENTS



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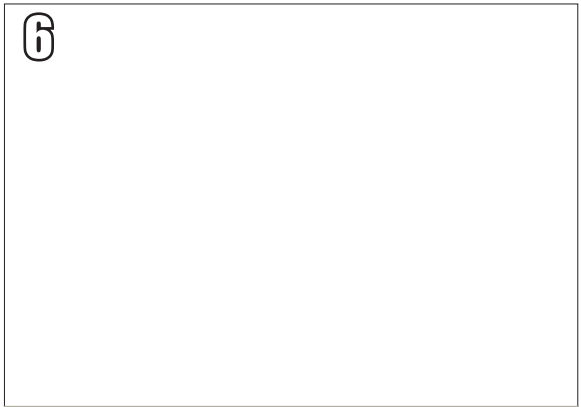
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FINAL PRESENTATION

# GARLIC MASHED POTATOES



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
<b>INGREDIENTS TO ASSEMBLE</b>			CULINARY NOTES:
			Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

INCOMPLETE PICTURES

PLATED / PRESENTATION / INGREDIENTS





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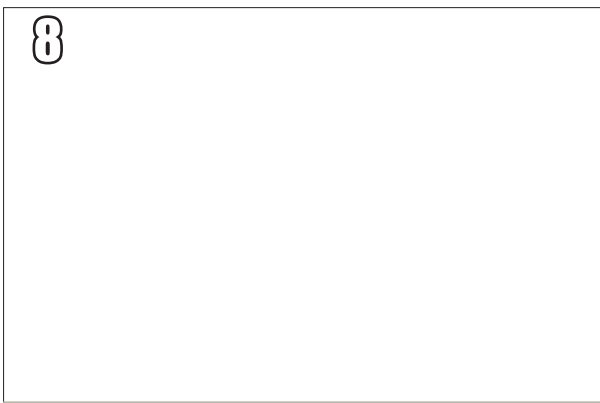
6

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FINAL PRESENTATION

# FUTURE POTATO DISH



QUANTITY	INGREDIENTS	PREPARATIONS	METHOD FOR PREPARATION
<b>INGREDIENTS TO ASSEMBLE</b>			CULINARY NOTES:
			Allergens:

POTATO DISH	ASSIGNED VESSEL
Station: Position: Production: Period: Lunch Yield: Shelve Life: 1 Day	
	SIZE

PLATED / PRESENTATION / INGREDIENTS

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FINAL PRESENTATION

