

Sweet Potatoes Italienne

Makes: 50 servings

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Ingredients	Weight	Measure
Onion, coarsely chopped		1 1/2 cups
Olive oil		1 1/2 cups
Parsley, chopped		1 cup
Parmesan cheese, grated		3/4 cup
Dried basil, crushed		3 Tbsp
Garlic powder		1 Tbsp
Oregano, crushed		1 Tbsp
White pepper		3/4 Tbsp
Red wine vinegar		1/4 cup
Canned, cut sweet potatoes	10 lbs	

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	149	
Total Fat	7 g	
Protein	2.1 g	
Carbohydrates	20.1 g	
Dietary Fiber	NA	
Saturated Fat	1.1 g	
Sodium	71.2 mg	

Directions

1. In skillet, cook onion in olive oil until softened, about 8 minutes. Stir often. Remove from heat. Stir in parsley, cheese, basil, garlic powder, oregano, white pepper and vinegar. Blend well.
2. Arrange sweet potatoes in two 12x20-inch steamtable pans. Spoon seasoning mixture evenly over sweet potatoes. Toss to coat. Cover and bake at 350 degrees F for 30 minutes or until heated through. Hold warm for service.

