

RANCH FRIES (BAKED)



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potatoes, French Fries, Straight Cut, #1617	20 pound(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)
Dressing, Ranch, Dry Mix, #2244	8 ounce(s)

DIRECTIONS

- Place potatoes on sheet pan lined with pan liner sprayed with pan release spray. Sprinkle with ranch dressing and toss lightly to evenly coat all potatoes.
- Bake according to oven (combi or convection) and package or case directions.
- Use a spatula to remove potatoes from sheet pans and place into half-size steamtable pans.
- Place under a heat lamp to keep potatoes crisp or cover with aluminum foil. Cut holes in aluminum foil and place in warmer. (Be careful not to put any more in a pan than you can serve quickly. This product may become soggy.)

Batch cook to maintain quality.

CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes.

- Measure a ½ cup serving to determine how many fries to serve (about 11 pieces). Portion with a spoon or tong per serving. Each portion provides ½ cup starchy vegetables.

CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

”Culinary Techniques for Healthy School Meals: Preparing Vegetables“ provides seasoning and serving ideas for vegetables.

SERVING NOTES

An ½ cup serving weighs about 2 ounces.

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

NUTRIENTS PER SERVING

Calories	132	Dietary Fiber	1.45 g	Sodium	348.51 mg	Sat. Fat	0.00 g
Carbohydrates	22.26 g	Protein	3.08 g	Total Fat	4.25 g	Trans Fat	0.00 g