

# SPICY 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, Straight Cut, Seasoned, #1619	19 pound(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)

**DIRECTIONS**

- Place potatoes on sheet pan lined with pan liner or sprayed with pan release spray. Bake according to oven (combi or convection) and package and/or case directions.
- Transfer to steamtable pans for service. Serve immediately. Batch cook to maintain maximum quality of fries.
- Measure a ½ cup serving to determine how many fries to serve (about 9 to 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 degrees 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**

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

**NUTRIENTS PER SERVING**

Calories	147	Dietary Fiber	1.22 g	Sodium	390.68 mg	Sat. Fat	1.22 g
Carbohydrates	20.76 g	Protein	2.44 g	Total Fat	7.33 g	Trans Fat	0.00 g