

SPICY FRIES (FRIED)



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)

DIRECTIONS

1. Fry frozen potatoes according to package directions. Batch cook to maintain maximum quality of fries.
 2. Transfer to steamtable pans for service. Serve immediately.
 3. Measure a ½ cup serving to determine how many fries to serve. Portion with a spoon or tongs per serving. Each portion provides of 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	176	Dietary Fiber	1.22 g	Sodium	390.68 mg	Sat. Fat	1.53 g
Carbohydrates	20.76 g	Protein	2.44 g	Total Fat	10.34 g	Trans Fat	0.00 g