

# CRINKLE CUT FRIES (BAKED)



VEGETABLES (STARCHY)

**MEAL COMPONENT CONTRIBUTION:**

½ cup starchy vegetable

**NUMBER OF PORTIONS:** 30 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 30 SERVINGS)
Potatoes, French Fries, Crinkle Cut, #1616	5 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. Do not pan more than you can serve quickly. This product may become soggy. Batch cook to maintain quality.
- Bake according to oven (combi or convection) and package or case directions.
- Using a spatula, 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.

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

- Measure a ½ cup serving to determine how many fries to serve (usually 9 to 11 pieces, 2 ¼ ounces). Portion with spoon or tongs per serving. Each portion provides ½ cup of starchy vegetable.

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	100	Dietary Fiber	1.36 g	Sodium	20.25 mg	Sat. Fat	0.00 g
Carbohydrates	17.55 g	Protein	2.70 g	Total Fat	2.62 g	Trans Fat	0.00 g