

# OVEN 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, Bakeable, #1615	18 pound(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 or case directions.  
Do not pan more than you can serve quickly. This product may become soggy. Batch cook to maintain quality.
- 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.

- Serve immediately.  
Measure a ½ cup serving with a spoon or tongs (usually 11 pieces, 2 ¼ ounces).  
Portion ½ cup of fries 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 commodity products when available.

**SERVING 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.

**PURCHASING GUIDE**

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

**NUTRIENTS PER SERVING**

Calories	132	Dietary Fiber	2.40 g	Sodium	240.00 mg	Sat. Fat	0.60 g
Carbohydrates	22.80 g	Protein	1.20 g	Total Fat	4.20 g	Trans Fat	0.00 g