

# TATER TOTS (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, Nugget Shaped, #1618	18 pound(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)

**DIRECTIONS**

1. Keep potato rounds frozen until ready to cook. 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.
2. Bake according to oven (combi or convection) and package or case directions.
3. Using a spatula, remove tater tots from sheet pans and place into half-size steamtable pans.
4. Place under a heat lamp to keep tater tots crisp or cover with aluminum foil. Cut holes in aluminum foil and place in warmer.

Measure a ½ cup serving to determine how many potato rounds to serve (about 7 to 8 potato rounds).  
 Portion with a spoon or tong. 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**

½ cup of potato rounds weighs about 2 ½ ounces.

**NUTRIENTS PER SERVING**

Calories	160	Dietary Fiber	2.29 g	Sodium	297.14 mg	Sat. Fat	1.14 g
Carbohydrates	18.29 g	Protein	1.14 g	Total Fat	9.14 g	Trans Fat	0.00 g