

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	16 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Keep potato rounds frozen until ready to cook. Place frozen potatoes in a single layer on sheet pan lined with pan liner or sprayed with food 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.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Use a spatula to remove the tater tots from sheet pans, and place them into half-size steamtable pans.
- Serve the tater tots immediately. If that is not an option, place them under a heat lamp to keep the potatoes crisp. The tater tots may also be covered with aluminum foil and placed them in the warmer. Cut holes in the aluminum foil to allow the steam to escape.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the temperature every 30 minutes.
- Measure a ½ cup serving of the tater tots to determine how many to serve.
Portion each ½ cup serving with a spoon or tongs. 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

½ cup of potato rounds weighs about 2 ½ ounces.

NUTRIENTS PER SERVING

Calories	132	Dietary Fiber	2.03 g	Sodium	315.00 mg	Sat. Fat	1.02 g
Carbohydrates	16.25 g	Protein	1.02 g	Total Fat	6.10 g	Trans Fat	0.00 g