

# OVEN BAKED POTATO WEDGES



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, Wedge Cut, Seasoned, #1620	20 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.
- Bake according to oven (combi or convection) and package or case directions. Do not prepare any more than you can serve quickly. This product may become soggy when held. Batch cook to maintain quality.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

- Using a spatula, remove potatoes from sheet pans and place into half-size steamtable pans (12 "x10 "x4 "). Place under a heat lamp to keep potatoes crisp or cover with aluminum foil and place in warmer.
- Measure a ½ cup serving with a spoon or tongs (usually 6 to 7). Portion ½ cup of wedges per serving. Each portion provides ½ cup 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**

Refer to Food Buying Guide to determine serving size.

**NUTRIENTS PER SERVING**

Calories	156	Dietary Fiber	3.33 g	Sodium	322.22 mg	Sat. Fat	2.22 g
Carbohydrates	18.89 g	Protein	2.22 g	Total Fat	7.78 g	Trans Fat	0.00 g