

STRAIGHT 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, #1617	16 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 and/or case.
- 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 foil and place in warmer. (Be careful not to put any more in a pan than you can serve quickly. This product may become soggy.) Batch cook to maintain quality.

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 11 pieces, 2 ½ ounces). Portion with a spoon or tong 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 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	102	Dietary Fiber	1.13 g	Sodium	16.99 mg	Sat. Fat	0.00 g
Carbohydrates	16.99 g	Protein	2.27 g	Total Fat	3.40 g	Trans Fat	0.00 g