

# STRAIGHT CUT 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	14 pounds + 6 ounces
Pan Release Spray, Vegetable Oil, #2514	20 second spray

**DIRECTIONS**

- Place potatoes in a single layer on a sheet pan lined with pan liner or sprayed with pan release spray.
- Bake according to oven (combi or convection) and package and/or case. Batch cook to maintain quality.  
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 higher temperature, follow those recommendations.
- Use a spatula to remove the french fries from sheet pans and place them into half-size steamtable pans.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Serve the fries immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The fries 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.
- Measure a ½ cup serving to determine how many fries to serve.  
Portion ½ cup with a spoon or tongs. 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	90	Dietary Fiber	1.00 g	Sodium	20.00 mg	Sat. Fat	0.00 g
Carbohydrates	14.06 g	Protein	1.00 g	Total Fat	2.51 g	Trans Fat	0.00 g