

TATER TOTS (FRIED)



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	20 pound(s)

DIRECTIONS

1. Fry potatoes according to fryer and package or case directions.
2. Transfer to steamtable pans for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes

3. Serve immediately.
Batch cook to maintain maximum quality of potato rounds.
4. 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

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

½ cup of potato rounds weighs about 2 ½ ounces.

NUTRIENTS PER SERVING

Calories	209	Dietary Fiber	2.54 g	Sodium	330.16 mg	Sat. Fat	1.59 g
Carbohydrates	20.32 g	Protein	1.27 g	Total Fat	13.33 g	Trans Fat	0.00 g