

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	16 pounds

DIRECTIONS

- Heat the fryer oil to the desired temperature. Fry the frozen potatoes according to fryer or package directions. Do not fry more than you can serve quickly. This product may become soggy. Batch cook them 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 a higher temperature, follow those recommendations.
- Transfer the potatoes to steamtable pans for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes
- Serve the potatoes immediately or place them under a heat lamp to keep potatoes crisp. The potatoes 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 of the potato rounds to determine how many potato rounds 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

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	167	Dietary Fiber	1.02 g	Sodium	193.00 mg	Sat. Fat	1.27 g
Carbohydrates	16.25 g	Protein	1.02 g	Total Fat	9.65 g	Trans Fat	0.00 g