

# SEASONED POTATO WEDGES (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, Wedge Cut, Seasoned, #1620	20 pound(s)
Salt, Table, #2219	2 tablespoon(s)

**DIRECTIONS**

1. Heat vegetable oil in deep-fat fryer to 375 degrees F or according to package directions.
2. Keep potatoes frozen until ready to fry.  
Batch cook to maintain maximum quality of fries.
3. Transfer to steamtable pans for service. Sprinkle wedges with salt.  
Serve immediately.
4. Measure a ½ cup serving to determine how many fries to serve (about 6 to 7 wedges).  
Portion with a spoon or tongs 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.

**NUTRIENTS PER SERVING**

Calories	156	Dietary Fiber	3.33 g	Sodium	463.69 mg	Sat. Fat	2.22 g
Carbohydrates	18.89 g	Protein	2.22 g	Total Fat	7.78 g	Trans Fat	0.00 g