

SEASONED POTATO WEDGES (FROZEN) (FRIED)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service



VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potatoes, Wedge Cut, Seasoned, #1620	17 pounds + 10 ounces

DIRECTIONS

- Heat vegetable oil in deep-fat fryer according to package directions.
- Keep the potatoes frozen until ready to fry.
Fry the frozen potato wedges according to fryer and package or case directions. Batch cook to maintain maximum quality of fries.
CCP: Heat to 135 degrees F or higher or at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Transfer the potato wedges to steamtable pans for service.
CCP: Cover and hold for service at 135 degrees F or higher. Check the temperature every 30 minutes.
- Serve the potato wedges immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The potato wedges 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 wedges to determine how many wedges to serve.
Portion each ½ cup serving 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.

NUTRIENTS PER SERVING

Calories	161	Dietary Fiber	1.96 g	Sodium	362.29 mg	Sat. Fat	22.00 g
Carbohydrates	16.65 g	Protein	0.98 g	Total Fat	9.25 g	Trans Fat	0.00 g