

SPICY FRIES (FROZEN) (BAKED)


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, Straight Cut, Seasoned, #1619	16 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Place the frozen potatoes in a single layer on a sheet pan lined with pan liner or sprayed with pan release spray. Do not pan more than you can serve quickly. This product may become soggy. Batch cook to maintain quality.
- Bake the french fries according to the oven (combi or convection) and package and/or case directions.
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.
- Use a spatula to remove the potatoes from the sheet pans and place them in half-sized steamtable pans.
- Serve the french fries immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The french 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.
CCP: Cover and hold for service at 135 degrees F or higher. Check the temperature every 30 minutes.
- Measure a ½ cup serving to determine how many french fries 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

NUTRIENTS PER SERVING

Calories	121	Dietary Fiber	1.01 g	Sodium	324.00 mg	Sat. Fat	0.51 g
Carbohydrates	18.21 g	Protein	1.01 g	Total Fat	4.55 g	Trans Fat	0.00 g