

SPICY FRIES (FROZEN, 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, Straight Cut, Seasoned, #1619	16 pounds + 4 ounces

DIRECTIONS

- Heat vegetable oil in a deep-fat fryer to the desired temperature.
- Fry the frozen potatoes for 3 to 5 minutes, until they are golden brown, or according to package 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.
- Use a spatula to remove the potatoes from the sheet pans and place them into half-sized steam table pans. Serve them immediately. If that is not an option, place the potato wedges under a heat lamp or come them with aluminum foil. Cut holes in the foil and place them in a warmer until ready for service.
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 fries 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 to maintain maximum quality.

NUTRIENTS PER SERVING

Calories	147	Dietary Fiber	1.01 g	Sodium	324.00 mg	Sat. Fat	0.76 g
Carbohydrates	18.21 g	Protein	1.01 g	Total Fat	7.09 g	Trans Fat	0.00 g