

# SWEET POTATO FRIES (BAKED)

**MEAL COMPONENT CONTRIBUTION:**

½ cup red/orange vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Sweet Potatoes, Criss Cut Fries, Frozen, #1626	8 pound(s) + 8 ounce(s)

**DIRECTIONS**

1. Prepare according to package directions.
2. Measure a ½ cup serving to determine how many fries to serve. Portion with a spoon or tongs per serving. Each portion provides ½ cup red/orange 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.

**NUTRIENTS PER SERVING**

Calories	110	Dietary Fiber	3.39 g	Sodium	118.63 mg	Sat. Fat	0.85 g
Carbohydrates	17.79 g	Protein	0.85 g	Total Fat	6.78 g	Trans Fat	0.00 g