

SWEET POTATO CASSEROLE (CANNED)


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)
Potatoes, Sweet, Cut Pieces, #10 can, #2821	3 #10 cans
Margarine, Bulk, #1319	8 ounces
Sugar, Brown, #2024	2 cups , packed
Juice, Orange, Frozen, 4-ounce carton, #1517	8 cartons , 4 fluid ounces each
Nutmeg, Ground, #2713	2 teaspoons
Flavoring, Vanilla, Imitation, #2010	2 tablespoons
Cinnamon, Ground, #2704	2 teaspoons
Eggs, Whole, Fresh, #1318	12 eggs
Pan Release Spray, Vegetable Oil, #2514	10 second spray

DIRECTIONS

1. Drain the liquid from the sweet potatoes.
Save 2 cups of liquid for every 50 servings.
2. Place the sweet potatoes in a mixer bowl and mix them until they are smooth.
3. Melt the margarine.
4. Add the sweet potato liquid, margarine, brown sugar, orange juice, nutmeg, vanilla flavor, cinnamon, and eggs.
Mix the ingredients until they are well combined.
5. Pour the reserved sweet potato mixture into steamtable pan(s) sprayed with pan release spray.
6. To bake:
 - Conventional oven at 350 degrees F for 30 to 45 minutes
 - Convection oven at 325 degrees F for 30 to 45 minutes.

At the completion of the cooking process, the center of the casserole should be set and the top should be slightly browned.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

7. Serve the casserole immediately, or cover it and place in a warmer until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
8. Portion with 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of red/orange vegetable.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 F or lower within and additional 4 hours.

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PRODUCTION NOTES

Use USDA 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	266	Dietary Fiber	3.44 g	Sodium	156.13 mg	Sat. Fat	1.96 g
Carbohydrates	50.73 g	Protein	4.85 g	Total Fat	5.18 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF SWEET POTATO CASSEROLE (CANNED)

1.



Baked casserole in a sheettable pan

2.



1 serving of Baked Sweet Potato