

SWEET POTATO CUBES (FROZEN)



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)
Crispy Sweet Potato Cubes, Frozen, #1627	10 pound(s)

DIRECTIONS

- Prepare according to package directions.
 CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.
- Portion with #8 scoop or 4 ounce spoodle 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 6 hours to 41 degrees or lower.

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	148	Dietary Fiber	2.47 g	Sodium	173.19 mg	Sat. Fat	0.41 g
Carbohydrates	21.44 g	Protein	1.65 g	Total Fat	6.60 g	Trans Fat	0.00 g