

SWEET POTATO CUBES (FROZEN)



VEGETABLES (RED/ORANGE)

MEAL COMPONENT CONTRIBUTION:

½ cup red/orange vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Crispy Sweet Potato Cubes, Frozen, USDA	21 pounds + 8 ounces
Margarine, Bulk, #1319	8 ounces
Salt, Table, #2219	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Thaw the sweet potato chunks in the refrigerator. Drain them thoroughly before preparing the recipe.
2. Melt the margarine. Add the salt and pepper to the melted margarine.
3. Mix the sweet potatoes with the margarine mixture until they are well coated.
4. Place the 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 them to maintain their quality.
5. Bake the potatoes according to oven and package or case directions.
CCP: Heat to 135 degrees F 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.
6. Serve the sweet potatoes immediately, or cover them 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.
7. 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	115	Dietary Fiber	1.14 g	Sodium	96.43 mg	Sat. Fat	0.73 g
Carbohydrates	23.58 g	Protein	1.13 g	Total Fat	1.78 g	Trans Fat	0.00 g