YAM PATTIES (FROZEN)

MEAL COMPONENT CONTRIBUTION:
½ cup red/orange vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Yam Patty, Frozen, #1625	200 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Place the frozen yam patties in a single layer on sheetpans 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 to maintain quality.
2. Bake according to package and/or case directions.
   CCP: Heat to 135 degrees F or higher for 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.
3. Use a spatula to remove the yam patties from the sheet pans and place them into half-size steamtable pans. Serve them immediately. If that is not an option, place the yam patties under a heat lamp or cover with plastic wrap or aluminum foil. Cut holes in the covering 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.
4. Portion 2 yam patties 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	120	Dietary Fiber	2.00 g	Sodium	160.00 mg	Sat. Fat	0.00 g
Carbohydrates	28.00 g	Protein	1.80 g	Total Fat	0.00 g	Trans Fat	0.00 g