

# YAM PATTIES (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)
Yam Patty, Frozen, #1625	200 pattie(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)

**DIRECTIONS**

- Place yam patties on sheet pan coated with pan release spray. (Batch cook to maintain maximum quality.) Bake according to package and/or case directions.

CCP: Heat to 145 degrees F or higher for 15 seconds at the completion of the cooking process.

- Using a spatula, remove yam patties from sheet pans and place into half-size steamtable pans.

- Serve immediately or cover and place in warmer until ready for service.

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