

# SWEET POTATO FRIES (BAKED) - USDA FOODS

## 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)
Sweet Potatoes, Crinkle Cut Fries, Frozen, USDA, #110721	15 pound(s) + 4 ounce(s)

## DIRECTIONS

1. Prepare according to package directions.
2. Measure a ½ cup serving to determine how many fries to serve. Portion with a spoon or tongs per serving. Each portion provides ½ cup red/orange vegetables.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

## 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	176	Dietary Fiber	3.52 g	Sodium	147.00 mg	Sat. Fat	2.34 g
Carbohydrates	22.28 g	Protein	1.17 g	Total Fat	9.38 g	Trans Fat	0.00 g