

# SWEET POTATO FRIES (BAKED) - USDA FOODS



**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)
Sweet Potatoes, Crinkle Cut Fries, Frozen, USDA, #110721	18 pounds + 4 ounces
Pan Release Spray, Vegetable Oil, #2514	20 second spray

**DIRECTIONS**

- Place the frozen potatoes in a single layer on a sheet pan lined with a pan liner or that has been sprayed with pan release spray. Do not pan more than you can serve quickly. This product may become soggy. Batch cook to maintain quality.
- Bake according to oven (combi or convection) and package 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 package or case have a higher temperature, follow those recommendations.
- Use a spatula to remove the potatoes from the sheet pan and place them in half-sized sheet pans.
- Serve the sweet potato fries immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The sweet potato fries may also be covered with aluminum foil and placed them in the warmer. Cut holes in the aluminum foil to allow the steam to escape.  
 CCP: Cover and hold for service at 135 degrees F or higher. Check the temperature every 30 minutes.
- Measure a ½ cup serving to determine how many sweet potato fries to serve. Portion each ½ cup serving with a spoon or tongs. 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. 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	210	Dietary Fiber	4.21 g	Sodium	175.38 mg	Sat. Fat	2.81 g
Carbohydrates	26.66 g	Protein	1.40 g	Total Fat	11.22 g	Trans Fat	0.00 g