

SOUTHWEST POTATO WEDGES (FROZEN, LOWER SODIUM)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service



VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potatoes, Wedges, Fat Free, Low-sodium, USDA #100356	18 pounds + 12 ounces
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Spice Blend MS, Southwest, No Salt, #2735	1/2 cup

DIRECTIONS

- Place potatoes in a single layer on sheet pans lined with pan liner or sprayed with pan release spray. Do not pan more potato wedges than you can serve quickly. This product may become soggy. Batch cook the potatoes to maintain quality.
- Spray the potatoes with pan release spray and sprinkle Southwest Seasoning Blend over the potato wedges.
- 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.
- Use a spatula to remove potatoes from sheet pans and place them into half-size steamtable pans (12"x10"x4").
- Serve the the potato wedges immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The potato wedges 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 temperature every 30 minutes.
- Measure a ½ cup serving of the potato wedges to determine how many wedges to serve. Portion each ½ cup serving with a spoon or tongs. Each portion provides ½ cup of starchy 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.

SERVING NOTES

Refer to Food Buying Guide to determine serving size.

NUTRIENTS PER SERVING

Calories	111	Dietary Fiber	2.03 g	Sodium	45.56 mg	Sat. Fat	1.01 g
Carbohydrates	17.21 g	Protein	2.03 g	Total Fat	4.05 g	Trans Fat	0.00 g