### **Sweet Potato Fries**

Servings:	40.00	Category:	Vegetable
Serving Size:	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44830
School:	Walton-Verona High School		

## **Ingredients**

Description Measurer	ment Prep Instructions	DistPart #
FRIES SWT 15 Pound 3/8IN	CONVECTION OVEN: PREHEAT OVEN TO 425*F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.  CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.  DEEP_FRY FILL BASKET ONE HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1 2 MINUTES.	273660

# Preparation Instructions Basic Preparation

DEEP FRY: FILL BASKET ONE THIRD FULL (1 LB.) WITH FROZEN PRODUCT. DEEP FRY @ 350\*F FOR 2 1/4 TO 2 3/4 MINUTES. CONVECTION OVEN: PREHEAT OVEN TO 425\*F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

## **Meal Components (SLE)**

Amount Per Serving

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Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	1.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 40.00 Serving Size: 3.00 Ounce

Amount Per Serving					
Calories		300.00			
Fat		12.00g			
SaturatedFat		2.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		380.00mg			
Carbohydrates		46.00g			
Fiber		2.00g			
Sugar		14.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	60.00mg	Iron	1.00mg		

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

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Calories		352.74	
Fat		14.11g	
SaturatedFat		2.35g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		446.80mg	
Carbohydrates		54.09g	
Fiber		2.35g	
Sugar		16.46g	
Protein		2.35g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.55mg	Iron	1.18mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes