

# Loaded French Fries

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-44326

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	1 Gallon 2 Quart 1 Cup (25 Cup)	2oz portion=Use #10 Scoop	135261
CHILI BEEF W/BEAN 6-5 COMM	3 Gallon 1 Pint (50 Cup)	2oz portion=Use #10 Scoop	344012
FRIES 3/8IN SC XLNG	29 Pound	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 HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1 2 MINUTES.	510043

## Preparation Instructions

Assemble Serving build your own- All or Any combination of these ingredients.

Place 1 cup french fries in boat,  
top with 2oz of Chili,  
then add 2oz (Use #10 Scoop) of Cheddar cheese sauce,

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.172
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.033
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.773

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	267.70
<b>Fat</b>	12.07g
<b>SaturatedFat</b>	4.65g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	22.66mg
<b>Sodium</b>	450.66mg
<b>Carbohydrates</b>	32.13g
<b>Fiber</b>	1.89g
<b>Sugar</b>	0.43g
<b>Protein</b>	7.66g
<b>Vitamin A</b> 107.38IU	<b>Vitamin C</b> 1.63mg
<b>Calcium</b> 213.37mg	<b>Iron</b> 0.26mg

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

## Nutrition - Per 100g

No 100g Conversion Available