

Loaded French Fries

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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

Meat	1.172
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.033
OtherVeg	0.000
Legumes	0.000
Starch	0.773

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

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

Nutrition - Per 100g

No 100g Conversion Available