Fries-Sweet Potato

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

Ingredients

Description Measurem	ent 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	

		_
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).00mg
Calcium 60.00mg	Iron 1	.00mg

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

Nutrition - Per 100g

Calories	;	352.74	
Fat		14.11g	
Saturated	at	2.35g	
Trans Fa	t	0.00g	
Cholester	ol	0.00mg	
Sodium		446.80mg	
Carbohydra	ates	54.09g	
Fiber		2.35g	
Sugar		16.46g	
Protein		2.35g	
Vitamin A 0.0	OIU	Vitamin C	0.00mg
Calcium 70.	55mg	Iron	1.18mg

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