

Category: Mexican Roasted Sweet Potatoes

Q-321-00

Vegetables

G4G Color Code

green

Sodium Code

moderate

Yield

100 Portions

Each Portion

$\frac{3}{4}$ cup (3- $\frac{1}{4}$ oz)

Pan Size and Number

18 x 26-Inch Sheet Pans (7)



Ingredients

Item	Measure	Weight	Approx Issue
SALT	$\frac{1}{2}$ cup	5 oz	
PAPRIKA, GROUND	$\frac{1}{2}$ cup + 2 tbsp	2- $\frac{1}{2}$ oz	
GARLIC, GRANULATED	$\frac{1}{4}$ cup + 3 tbsp	2- $\frac{1}{2}$ oz	
CUMIN, GROUND	$\frac{1}{4}$ cup	0.85 oz	
PEPPER, RED, FLAKES	3 tbsp	0.56 oz	
COOKING SPRAY, NONSTICK	undefined	2 oz	
POTATOES, SWEET, CUBED 1-INCH	6 gal + 3- $\frac{1}{2}$ qt	31 lb 4 oz	31 lb 4 oz
OIL, CANOLA	3 cup	1 lb 6 oz	

Directions

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Combine salt, paprika, garlic, cumin and red pepper flakes, stir well to combine.
3. Combine potatoes, oil and spice mixture. Toss to evenly distribute spices.
4. Spray each sheet pan with nonstick cooking spray.
5. Distribute about 1 gal (4 lb 7 oz) potatoes to each sheet pan, arrange in a single layer.
6. Using an oven on convection mode, roast at 425°F (218°C) for 14 to 16 minutes or until slightly browned and fork tender. CCP: Internal temperature must reach 135°F (57°C) for 15 seconds.
7. Serve immediately or CP: hold hot at 135°F (57°C).

Temperature

425°F (218°C)

Time

14 to 16 min.

Recipe Notes

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven may require extra cook time to achieve the desired final product).
2. Serving suggestions: Pair with Fried Eggs, Recipe No. F-007-00; Grilled Chicken Breast, Recipe No. L-305-00 or any Mexican themed meal.
3. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

Nutrition Facts

Calories	152
Carbohydrates	22 g
Sugars*	4 g
Protein	2 g
Fat	7 g
Saturated Fat	0.5 g
Sodium	626 mg
Calcium	37 mg
Fiber	3.6 g