

## Category: Sweet Potato Home Fries

Q-318-00

Vegetables

G4G Color Code

green

Sodium Code

high

Yield

100 Portions

Each Portion

¾ cup (3-½ oz)

Pan Size and Number



## Ingredients

Item	Measure	Weight	Approx Issue
POTATOES, SWEET, UNPEELED, DICED, ¾-INCH	7-¾ gal	35 lb 8 oz	35 lb 8 oz
COOKING SPRAY, NONSTICK	undefined	1 oz	
OIL, CANOLA	1 qt + ½ cup	2 lb 3 oz	
SALT	¼ cup + 2 tbsp	3-¾ oz	
PEPPER, BLACK, GROUND	1 tbsp + 2 tsp	0.41 oz	

## Nutrition Facts

Calories	205
Carbohydrates	27 g
Sugars*	8 g
Protein	3 g
Fat	10 g
Saturated Fat	0.8 g
Cholesterol	0 g
Sodium	465 mg
Calcium	50 mg
Fiber	4.3 g

## 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. For best results, batch prepare 50 portions at a time:
  1. Spray a 375°F (191°C) preheated griddle with nonstick cooking spray.
  2. Add 3 gal + 3-½ qt (17 lb 14 oz) sweet potatoes, 3 tbsp (2 oz) salt, 2-½ tsp (0.20 oz) pepper and 2 cups + 2 tbsp (1 lb 1 oz) oil. Toss well to evenly distribute oil and spices.
  3. Cook potatoes for 20 to 25 minutes, tossing frequently to prevent burning. When fully cooked, potatoes should be moderately browned and soft enough to chew. CCP: Internal temperature must reach 135°F (57°C) for 15 seconds.
- 4.
5. Follow Step 3 for remaining 50 portions.
6. Serve immediately or CP: hold hot at 135°F (57°C).

## Temperature

375°F (191°C)

## Time

20 to 25 min.

## Recipe Notes

1. This recipe was assembled utilizing batch preparation methods in accordance with equipment and procedures listed. Adjustments may need to be made at your facilities based on available space and equipment.
2. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.