



Recipe Production

Recipe Number: HK2277

Recipe Name: Chili Roasted Sweet Potatoes

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Same Day

Serving Description: 1/2 cup

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1/2 cup				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
9586	POTATO SWEET YAM 40 LB	20	Pound	3 1/8	Ounce	(Unassigned)
1102	SPICE CHILI POW DK ORG 20 OZ	5	Tbsp	2 2/3	tsp	(Unassigned)
1046	SPICE CUMIN BULK 10 LB	3	Tbsp	2 2/3	tsp	(Unassigned)
1063	SPICE GARLIC POWDER BULK 25 LB	1	tsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	3/4	tsp	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1	Cup			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Sourced via partnership with the CIA Healthy Kids Collaborative

Preparation Instructions

- 1) Wash, peel and cut sweet potatoes in a 1 inch dice.
- 2) Mix together all dry spices and whisk in oil.
- 3) Place potatoes in a large bowl, pour oil and spices over and toss to lightly coat.
- 4) Transfer spiced potatoes to parchment lined sheet pans in a single layer. Do not overcrowd the potato pieces.
- 5) Bake in a 375 degree F. oven for 15 mintues until the potatoes are tender with crisp brown edges. CCP - Minimum internal temperature should be 140 degrees F. or above.

Serving Instructions

CCP - Hold hot (140 degrees F. or above) for service.



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	9,889.8032	104.4353	98.8980		
Saturated Fat	g	31.8564	0.3364	0.3186	2.90	
Sodium	mg	15,859.3313	167.4729	158.5933		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	226.0439	2.3870	2.2604	20.57	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	1,856.2587	19.6019	18.5626	75.08	
Total Dietary Fiber	g	277.6732	2.9322	2.7767		
Protein	g	148.7041	1.5703	1.4870	6.01	
Vitamin A (RE)	RE	183,792.5175	1,940.8300	1,837.9252		
Vitamin A (IU)	IU	1,299,923.4825	13,727.0577	12,999.2348		
Vitamin C	mg	221.7730	2.3419	2.2177		
Calcium	mg	2,985.7489	31.5292	29.8575		
Iron	mg	73.5519	0.7767	0.7355		
Moisture	g	7,081.5276	74.7802	70.8153		*
Ash	g	115.8723	1.2236	1.1587		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
9586	POTATO SWEET YAM 40 LB	1.00	(Unassigned)	20	0.20	LB	/
1102	SPICE CHILI POW DK ORG 20 OZ	1.00	(Unassigned)	1	0.49	OZ	/
1046	SPICE CUMIN BULK 10 LB	1.00	(Unassigned)	0	0.05	LB	/
1063	SPICE GARLIC POWDER BULK 25 LB	1.00	(Unassigned)			LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.02	CONTAINER (/

REPORT CRITERIA:

Sections Filter(s):

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