

Chili Roasted Sweet Potatoes

Vegetable

HACCP Process Category 2

Chef Cyndie Story Recipe

Ingredients	100 Servings		Servings		Directions
	Weight	Measure	Weight	Measure	
<p>Sweet potatoes, fresh, wedges or sticks</p> <p>33 lb</p> <p><i>Seasonings:</i> Chili powder 2 Tbsp Sugar 2 Tbsp Black pepper 1 tsp White pepper 1 tsp Granulated garlic 1 tsp Salt 1 tsp</p> <p>Vegetable oil 2 cups</p>					<ol style="list-style-type: none"> 1. Wash sweet potatoes well, scrubbing thoroughly. 2. Leave skin on and cut into wedges about 1-1/2 inches thick OR purchase precut sweet potato wedges or sticks. (Option: Use a 6 cut potato wedger to cut fresh potatoes into wedges; wall mount is easiest to use) 3. Place sweet potatoes in a large mixing bowl. Combine the chili powder, sugar, black pepper, white pepper, granulated garlic and salt. Drizzle potatoes with oil and sprinkle with seasoning. Mix well to coat evenly with oil and seasonings. 4. Place on sheet pans. Do not use parchment pan liners. For 50 servings use 2 full sheet pans (18"x26"x1"). Do not crowd the sweet potatoes or they will steam in the oven. 5. Bake at 400°F for 12-15 minutes, or until tender and browned in spots. CCP: Cook until internal temp reaches 135°F or above. 6. Serve immediately. CCP: Hold for hot service at 135°F or higher.

Serving Size	1 Serving Provides	Yield
1 wedge	$\frac{3}{4}$ c of red/orange vegetable	100 servings

Nutrients Per Serving

Calories	172	Vitamin A	27,593 IU	Iron	0.8 mg
Protein	2.3 g	Vitamin C	12 mg	Calcium	47.2 mg
Carbohydrate	31.2 g	Dietary Fiber	2.5 g	Cholesterol	0 mg
Fat	4.6 g	% Fat	23.8 %	Sodium	36.6 mg
Saturated Fat	.70 g	% Saturated Fat	3.7 %		