



# PITTSYLVANIA APPLE PIE POTATOES

SERVINGS: 50 SERVINGS CALORIES: 125 KCAL

Delicious sweet potatoes seasoned with cinnamon, nutmeg, and drizzled with an apple juice reduction.

## INGREDIENTS

11 pounds Potatoes, sweet, cut into sticks, fresh  
OR  
10 pounds 8 ounces Potatoes, sweet, frozen  
1/2 cup Oil, olive  
2 tablespoons Sugar  
2 teaspoons Nutmeg, ground  
2 tablespoons Cinnamon  
1 teaspoon Clove  
2 quarts Apple juice, 100 percent

## INSTRUCTIONS

1. Toss the sweet potatoes in olive oil.
2. Combine the nutmeg, cinnamon and clove. Sprinkle the seasoning over the sweet potatoes and toss gently.
3. Place the sweet potatoes on a sheet tray. For 50 portions use 2 full sheet trays.
4. Bake at 400° F convection oven for 20 minutes.
5. Reduce the apple juice to two cups. Cool. Drizzle over sweet potatoes at time of service.

## RECIPE NOTES

Serving Size: 1/2 cup spoodle

**Crediting: 1/2 cup red/orange vegetable**

## NUTRITION FACTS PER SERVING (0.5CUP)

Calories: 125 kcal | Fat: 2.25 g | Saturated fat: 0.3 g | Sodium: 58 mg | Carbohydrates: 25.4 g | Fiber: 3.2 g | Protein: 11.6 g

*This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*