



Recipe Production

Recipe Number: HK2233

Recipe Name: Thai Sweet Potato Fries

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	16	Pound			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1	Cup			(Unassigned)
1055	THAI CURRY PASTE 12/4 OZ	2	tsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	2	tsp			(Unassigned)

Cooking Instructions

Cooking Temperature: 375 **Cooking Times:** **Hours:** 0 **Minutes:** 15

Pre-Preparation Instructions

Sourced via partnership with the CIA Healthy Kids Collaborative

Preparation Instructions

- 1) Cut sweet potatoes into sticks about 3/4 inch thick.
- 2) Mix vegetable oil with Thai red chili paste.
- 3) Pour over potatoes and stir to coat. Add salt and stir again.
- 4) Spread on parchment - lined sheet pans in a single layer.
- 5) Bake at 375 degrees F. for 15 minutes or until slightly browned. CCP - Minimum internal temperature should be 140 degrees F. or above.

Serving Instructions

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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	5,726.7763	122.7569	57.2678		
Saturated Fat	g	30.6220	0.6564	0.3062	4.81	
Sodium	mg	7,350.2063	157.5561	73.5021		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	218.2117	4.6775	2.1821	34.29	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	892.7391	19.1364	8.9274	62.36	
Total Dietary Fiber	g	132.8164	2.8470	1.3282		
Protein	g	69.5059	1.4899	0.6951	4.85	
Vitamin A (RE)	RE	88,808.3466	1,903.6604	888.0835		*
Vitamin A (IU)	IU	628,077.7842	13,463.2256	6,280.7778		*
Vitamin C	mg	106.2531	2.2776	1.0625		*
Calcium	mg	1,333.1792	28.5775	13.3318		*
Iron	mg	28.2567	0.6057	0.2826		*
Moisture	g	3,421.3128	73.3379	34.2131		*
Ash	g	55.8044	1.1962	0.5580		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
9586	POTATO SWEET YAM 40 LB	1.00	(Unassigned)	16	0.00	LB	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.02	CONTAINER (/
1055	THAI CURRY PASTE 12/4 OZ	1.00	(Unassigned)			CONTAINER	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/

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