



825206 - Southwest Potato Wedges:Spray

Source: K12 Culinary

Number of Portions: 132

Size of Portion: 3 each

Alternate Recipe Name: SW Potato Wedges

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable: 0.5 cup

Milk:

Recipe Subgroups:

Vegetable, Starchy

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825025R Seasoning Blend, Southwestern.....	2 cups	Prepare Southwestern Seasoning Blend according to recipe # 825025. Store at room temperature.
051372 POTATOES, FRESH, RUSSET (BAKING TYPE), B...	99 each, 100 ct	Scrub potatoes under running water using a vegetable brush. Place in a colander or perforated pan to air dry.
826659 Food Release Spray, Butter, Butter Buds.....	264 (1/2 sec spray)	Line sheet pans with parchment paper. Preheat oven to 350° F.
		Using a sectionizer with the 4-wedge blade, cut the potatoes lengthwise into four equal wedges. If sectionizer is not available, cut potatoes into 4 wedges with a chef's knife on a cutting board.
		Place potato wedges in a bowl or pan and spray heavily with food release spray. Add seasoning blend to wedges. Wearing gloves, toss wedges in seasoning blend. Place 45 wedges on each prepared sheet pan.
		Bake in convection oven for 35 to 40 minutes until potatoes are fully cooked with soft center. Transfer each sheet pan of wedges to a 2-inch full size pan so wedges stay intact and crispy during service.
		Serve 3 wedges for ½ cup vegetable credit. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher.

*Nutrients are based upon 1 Portion Size (3 each)

Calories	148 kcal	Cholesterol	0 mg	Sugars	*0.1* g	Calcium	29.84 mg	8.29%	Calories from Total Fat
Total Fat	1.37 g	Sodium	44 mg	Protein	3.91 g	Iron	1.79 mg	0.94%	Calories from Saturated Fat
Saturated Fat	0.16 g	Carbohydrates	31.72 g	Vitamin A	385.8 IU	Water ¹	*0.18* g	*0.03%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.78 g	Vitamin C	9.7 mg	Ash ¹	*0.18* g	85.53%	Calories from Carbohydrates
								10.54%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.