

# Chili-Roasted Sweet Potatoes

Category: Fruits and Vegetables Recipe # \_\_\_\_\_ Source: Sizzling School Lunches: Indiana Cooks with Chef Cyndie

HACCP Process: \_\_\_\_\_ 1 – No Cook    X 2 – Cook & Same Day Serve    \_\_\_\_\_ 3 – Cook, Cool, Reheat, Serve    \_\_\_\_\_ 4 – SOP Controlled

Ingredients	For <u>12.5</u> Servings		For <u>50</u> Servings		Directions: Include <i>step by step instructions</i> , the <i>critical control points</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature to be achieved to control a hazard).
	Weight	Measure	Weight	Measure	
Sweet Potatoes, fresh	4 lbs 2 oz		16 lbs 8 oz		<ol style="list-style-type: none"> <li>1. Wash sweet potatoes well, scrubbing thoroughly.</li> <li>2. Leaving the skin on, cut potatoes into wedges about 1 ½ inches thick or use a 6 cut potato wedger.</li> <li>3. Place sweet potatoes in a large mixing bowl.</li> <li>4. In small bowl whisk together chili powder, sugar, black pepper, white pepper, garlic powder and salt.</li> <li>5. Drizzle sweet potatoes with oil, sprinkle with seasoning, and toss to coat evenly.</li> <li>6. Place seasoned potatoes on sheet pans (product is crispier if parchment pan liners are not used). For 50 servings use two sheet pans. Do not crowd sweet potatoes in the pan.</li> <li>7. Bake at 400°F for 12-15 minutes or until tender and browned in spots.</li> </ol>
Chili powder		¾ tsp		1 Tbsp	
Sugar		¾ tsp		1 Tbsp	
Black pepper		1/8 tsp		½ tsp	
White pepper		1/8 tsp		½ tsp	
Garlic powder		1/8 tsp		½ tsp	
Salt		1/8 tsp		½ tsp	
Vegetable oil		¼ cup		1 cup	

Serving Size 1/2 cup Pan Size \_\_\_\_\_

**Oven Temperature & Baking Time:**

Yield _____	Number of Pans _____	Conventional <u>400°F</u>	Temperature _____
		Convection _____	Minutes <u>12-15</u>

**Meal Component Fulfillment (Based on Serving Size)**

Serving Size: 1/2 cup

_____ Meat/Meat Alternative	_____ Fruit	_____ WW Grains/Breads	
_____ Dark Green Veg.	_____ Starchy Veg.	<u>1/2 cup</u> Red/Orange Veg.	
_____ Beans/Peas	_____ Other Veg.		