

THAI CHILI SWEET POTATOES

Roasted sweet potatoes are delicious with this Thai red curry flavor. A delicious side dish!



ONE PORTION PROVIDES:
1/2 cup red/orange vegetable

INGREDIENTS	100 SERVINGS	DIRECTIONS
Sweet potato (yam), fresh	22 pounds	1. Cut sweet potatoes into sticks about 3/4 inch thick.
Paste, Thai red curry	2 teaspoons	2. Mix vegetable oil with Thai red chili paste.
Canola/olive oil blend	1 cup	3. Pour over potatoes and stir to coat. Add salt and stir again.
Salt, kosher	2 teaspoons	4. Spread on parchment-lined sheet pans in a single layer.
		5. Bake at 375°F. for 15 minutes or until slightly browned.
		CCP-Minimum internal temperature should be 140°F. or above.

SERVING NOTES:

Serving size	1/2 Cup	Yield, weight	16 Pounds, 9 1/2 Ounces
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NUTRIENTS PER SERVING							
Calories	57	Total Fat (gm)	2	Vitamin A (IU)	6281	Iron (mg)	0.5
Protein (gm)	1	Saturated Fat (gm)	0.5	Vitamin C (mg)	1	Sodium (mg)	74
Carbohydrate (gm)	9	Cholesterol (mg)	0	Calcium (mg)	13	Dietary Fiber (gm)	1.5