Honey Cinnamon Sweet Potatoes

Vegetable | **HACCP Process Category 2** | **USDA Foods Recipe**

Ingredients	138 Servings		____Servings		Directions
	Weight	Measure	Weight	Measure	
Sweet Potatoes, frozen random cut chunks	30 lb				1. Pre-heat oven to 400°. 2. Open bags of random cut sweet potatoes and place 1 ½ bags potato on each of 4 full sized sheet pans. Do not use parchment paper. 3. Mix together in separate bowl the cinnamon, black pepper, and kosher salt. 4. Mix oil and honey together in a bowl. 5. Add cinnamon mixture to honey mixture and mix together with a whip until well blended. 6. Pour 4 cups of the mixture over 1 pan potatoes. Repeat putting 4 cups mixture over each pan. 7. Put gloves on hands and mix the potatoes until evenly coated. 8. Bake at 400° for 20 to 25 minutes, stir lightly half way through.
Cinnamon, ground		5 Tbsp			
Black pepper, ground		4 tsp			
Salt, kosher		2 Tbsp, 2 tsp			
Oil, vegetable		9 cup			
Honey		4 cup			

					CCP: Cook until temperature reaches 135° or above. Serve immediately. CCP: Hold for hot service at 135° or higher.

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Serving Size	1 Serving Provides	Yield
½ cup	½ cup vegetable (Red/Orange)	138 servings

Nutrients Per Serving

Calories	250	Sodium	34.9 mg	Vitamin A	10221 IU
Total Fat	14.4 g	Carbohydrates	30.01 g	Vitamin C	13.3 mg
Saturated Fat	2.19 g	Dietary Fiber	1.81 g	Calcium	36.5 mg
Trans Fat	0 g	Protein	1.71 g	Iron	0.56 mg
Cholesterol	0 mg	Calories from Total Fat	51.9 %	Calories from Saturated Fat	7.9 %

This recipe utilizing USDA Foods was developed by Chef Dee Dee Olson as part of a USDA Team Nutrition grant in 2014.