

Chili Roasted Sweet Potato Wedges

Cook Temperature: 400° F
Cook Time: 12 - 15 minutes

Portion Size: 3/4 cup
Meal Pattern: 3/4 c orange vegetable

Ingredient	6 Servings	25 Servings	50 Servings	100 Servings	Directions
Sweet potatoes, fresh, wedges or sticks*	2 lbs	8 lbs 4 oz	16 lbs 8 oz	33 lbs	<ol style="list-style-type: none"> 1. Wash the sweet potatoes very well, scrubbing thoroughly. 2. Leave skin on and cut into wedges about 1 and ½ inches thick. Option: Use a 6 cut potato wedger (wall mount is easiest to use) to cut potatoes into wedges. 3. Or purchase pre-cut sweet potato wedges or sticks*. 4. Place sweet potatoes in a large mixing bowl. Combine the chili powder, sugar, black pepper, white pepper, granulated garlic and salt. Drizzle potatoes with oil and sprinkle with seasoning. Mix well to coat evenly with oil and seasonings. 5. Place on sheet pans. Product is crispier if parchment pan liners are not used. For 50 servings use 2 sheet pans. Do not crowd the sweet potatoes on the pan because they will steam in the oven. 6. Bake at 400°F for 12 - 15 minutes, or until tender and browned in spots. Internal temperature should reach 135°F or above. 7. Serve immediately at 135°F or above.
Chili powder	½ tsp	1 ½ tsp	1 Tbsp	2 Tbsp	
Sugar	½ tsp	1 ½ tsp	1 Tbsp	2 Tbsp	
Black pepper	1/8 tsp	¼ tsp	½ tsp	1 tsp	
White pepper	1/8 tsp	¼ tsp	½ tsp	1 tsp	
Granulated garlic	1/8 tsp	¼ tsp	½ tsp	1 tsp	
Salt	1/8 tsp	¼ tsp	½ tsp	1 tsp	
Vegetable oil	1 Tbsp	4 oz (1/2 c)	8 oz (1 c)	16 oz (2 c)	
<p>*As an option, purchase pre-cut sweet potato wedges or sticks.</p>					