

# Tasty Tots

Meal Components: Red/Orange Vegetable-Other Vegetable

Vegetables I-23r

Ingredients	50 Servings		100 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
*Fresh sweet potatoes, peeled, coarsely shredded	12 lb	2 gal 2 qt	24 lb	5 gal	1. Spread shredded sweet potatoes evenly on a sheet pan (18" x 26" x 1") lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.  2. Bake sweet potatoes until slightly tender. DO NOT OVERCOOK. Conventional oven: 350 °F for 20 minutes Convection oven: 350 °F for 15 minutes
Canned low-sodium garbanzo beans (chickpeas), with liquid	6 lb 14 oz	1 gal 3 cups (1 No. 10 can)	13 lb 12 oz	2 gal 1 ½ qt (2 No. 10 cans)	
Vegetable oil		1 cup		2 cups	3. Puree garbanzo beans, including the liquid, in a food processor to a smooth consistency. Yields: For 50 servings, about 3 qt 2 ½ cups (6 lb 12 oz). For 100 servings, about 7 qt 1 cup (13 lb 8 oz).  4. Combine sweet potatoes, pureed garbanzo beans, oil, salt, garlic, onions, pepper, onion powder, cinnamon, and flour. Mix well.  Refrigerate at 40 °F for 40-50 minutes to make tots easier to form.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Granulated garlic		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
*Fresh green onions, finely diced	6 oz	1 ¾ cups	12 oz	3 ½ cups	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
Onion powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground cinnamon		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Enriched all-purpose flour	2 ½ oz	½ cup	5 oz	1 cup	
					5. Using a No. 40 scoop, place mixture 1-inch apart on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray. For 50 servings, use 4 pans. Make 300 tots. For 100 servings, use 8 pans. Make 600 tots.

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	Weight	Measure	Weight	Measure	
					<p>6. Cover tots on sheet pan with layer of parchment paper then use a second sheet pan and lightly press to flatten tots.</p> <p>7. Bake until light brown:            Conventional oven: 400 °F for 12 minutes            Convection oven: 400 °F for 9 minutes</p> <p>Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.</p> <p>8. Critical Control Point: Hold at 135 °F or higher for hot service.</p> <p>9. Serve 6 tots.</p>

Serving	Yield	Volume
6 tots provides: $\frac{3}{8}$ cup red/orange vegetable and $\frac{3}{8}$ cup other vegetable.†	50 Servings: about 14 lb 10 oz	50 Servings: 300 tots
†The legumes in this recipe contribute to the <i>other vegetable subgroup</i> and not the <i>meat/meat alternate component</i> since the beans are not visibly recognizable as legumes in the Tasty Tots recipe. This vegetable side dish with legumes is limited to the vegetable component because of its function as a vegetable in the meal.	100 Servings: about 29 lb 4 oz	100 Servings: 600 tots
FACT: Improving the nutrient content of the foods children eat by disguising nutrient-rich vegetables and fruits in the food is a great idea for people of all ages. However, it is not a menu planning principle that teaches and encourages children to recognize and choose a variety of healthy fruits and vegetables.		

Notes
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Marketing Guide		
Food as Purchased for	50 servings	100 servings
Sweet potatoes	19 lb 12 oz	39 lb 8 oz
Green onions	7 ½ oz	15 oz

Nutrients Per Serving					
Calories	186.22	Saturated Fat	0.41 g	Iron	1.52 mg
Protein	4.79 g	Cholesterol	0 mg	Calcium	55.16 mg
Carbohydrate	31.66 g	Vitamin A	15408.01 IU	Sodium	381.06 mg
Total Fat	4.92 g		(772.01 RAE)	Dietary Fiber	5.54 g
		Vitamin C	18.61 mg		