

Sriracha Ranch Potato Salad - CACFP



General Information

Recipe #	Category	Source
1752907	Vegetables 	Local

Ingredients

Name	Quantity	+Quantity 2
Potatoes, red, flesh and skin, raw	1 ¼ lbs.	
Onions, spring or scallions (includes tops and bulb), raw	1 ¼ oz.	
Yogurt, plain, low fat	3/4 c.	
Mayonnaise, low sodium, low calorie or diet	2/3 c	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	1 tb.	
Vinegar, distilled	2 ¼ tsp.	
Spices, pepper, black	⅛ tsp. ground	
Spices, garlic powder	¼ tsp.	
Spices, onion powder	¼ tsp.	
Salt, table	¼ tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash potatoes and dice. Steam the potatoes and let chill.
- 2 In a large mixing bowl combine the diced chilled potatoes and sliced green onions. Hold cold while preparing the sriracha ranch
3. Combine the plain yogurt, mayonnaise, sriracha hot chili sauce, white vinegar, black pepper, garlic powder, and onion powder, and mix well. Best if made 1 day in advance.
4. Add part of the dressing to the potatoes and green onions: For 50 portions, add 5 c. of sriracha ranch dressing. For 100 portions, add 2 qt + 2c. of the sriracha ranch dressing. Stir to combine.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Ensure cold food is held at a temperature below 41° F.



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Serving Size	Yield
0.5 Cup	6.00

Nutrition Facts

Serving Size 0.5 Cup (153 gm)

Amount Per Serving		
Calories		133.295
% Daily Value*		
Total Fat	4.471gm	6.878%
Saturated Fat	0.995 gm	4.975%
Trans Fat	0.000* gm	
Cholesterol	6.602 mg	2.201%
Sodium	187.648 mg	7.819%
Total Carbohydrate	20.946 gm	6.982%
Dietary Fiber	1.768 gm	7.07%
Total Sugars	4.258 gm	
Includes 0.000 * gm of Added Sugars		
Protein	3.508 gm	7.016%
Vitamin A	6.963* mcg RAE	0.774%
Vitamin C	9.317* mg	15.528%
Vitamin D	0.000 mcg	
Calcium	68.429 mg	6.843%
Iron	0.805 mg	4.474%

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
02-02-2026	02-20-2025

Potassium	520.855 mg	11.082%
Saturated Fat % of Calories		6.718%
Added Sugar % of Calories		0.000%

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Starchy	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Huy Fong Foods 🇻🇳

Edit Recipe