

Ranch Roasted Sweet Potatoes - CACFP

✓ Successfully updated

✕

Recipe has been successfully updated.

General Information

Recipe #	Category	Source
1840064	Vegetables 	Local

Ingredients

Name	Quantity	Quantity + 2
Sweet potato, raw, unprepared (Includes foods for USDA's Food Distribution Program)	5 lbs., 8 oz.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	1/3 c., 1/2 tsp. dry	
Vegetable oil, palm kernel	2 tbsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Preheat oven to 400° F.
2. Wash and cube sweet potatoes.
3. In a large bowl, combine sweet potatoes, oil and ranch powder, toss until fully incorporated.
4. Place on a sheet tray or baking tray with edges lined with parchment
5. Roast the potatoes for 30-45 minutes until they are tender but not mushy. Keep in oven on warm setting until ready to serve.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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 products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

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.



Ranch Roasted Sweet Potatoes - CACFP

Serving Size	Yield
0.5 Cup	25.00

Nutrition Facts

Serving Size 0.5 Cup (103 gm)		
Amount Per Serving		
Calories		95.198
% Daily Value*		
Total Fat	1.138 gm	1.751%
Saturated Fat	0.905 gm	4.523%
Trans Fat	0.000* gm	
Cholesterol	0.000 mg	
Sodium	424.485 mg	17.687%
Total Carbohydrate	20.078 gm	6.693%
Dietary Fiber	2.994 gm	11.975%
Total Sugars	4.171 gm	
Includes 0.000 gm of Added Sugars		
Protein	1.567 gm	3.133%
Vitamin A	707.513* mcg RAE	78.613%
Vitamin C	2.395 mg	3.992%
Vitamin D	0.000* mcg	
Calcium	32.577 mg	3.258%
Iron	0.609 mg	3.382%
Potassium	341.573 mg	7.268%
Saturated Fat % of Calories		8.553 %
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

✓ Successfully updated

Recipe has been successfully updated.

If a recipe contains a combination of meat products, cook the product to the h required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Red/Orange0.5 cups

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

Added Sugar Limitations ⓘ

Not applicable.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

Vendors

Hidden Valley Kitchens 🍽️

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated	Created
03-05-2026	07-18-2025

Edit Recipe