

Ranch Roasted Sweet Potatoes - NSLP

✓ Successfully updated

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Recipe has been successfully updated.

General Information

Recipe #	Category	Source
1840065	Vegetables 	Local

Ingredients

Name	Quantity	Quantity + 2
Sweet potato, raw, unprepared (Includes foods for USDA's Food Distribution Program)	11 lbs.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	2/3 c., 1 tsp. dry	
Vegetable oil, palm kernel	1/4 c.	

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.



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Serving Size	Yield
0.5 Cup	50.00

Nutrition Facts

Serving Size 0.5 Cup (103 gm)

Amount Per Serving	
Calories	95.215

% Daily Value*

Total Fat 1.140gm 1.754%

Saturated Fat 0.906gm 4.532%

Trans Fat 0.000* gm

Cholesterol 0.000 mg

Sodium 424.485 mg 17.687%

Total 20.078 gm 6.693%

Carbohydrate

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 8.567 %

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

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.

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.

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

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

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.

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Red/Orange0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Hidden Valley Kitchens 🍽️

Dates

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

Edit Recipe