


# Southwestern Stuffed Potatoes

 Cooking time: 60 minutes  
HACCP Process #2 Same Day Service



## 1 Serving Provides:

CACFP: 1 ounce Meat/Meat Alternate,  $\frac{5}{8}$  cup Vegetables

NSLP: 1 ounce Meat/Meat Alternate,  $\frac{1}{2}$  cup Starchy Vegetables,  $\frac{1}{8}$  cup Other Vegetables

SFSP: 1 ounce Meat/Meat Alternate,  $\frac{5}{8}$  cup Vegetables

Ingredients	32 Servings		64 Servings	
	Weight	Measure	Weight	Measure
Russet potatoes, 80 count size		16 large		32 large
Black beans, rinsed and drained	3 pounds	2 quarts	6 pounds	1 gallon
Salsa		1 quart + 2 cups		3 quarts
Sweet corn kernels	2 pounds 8 ounces	2 quarts	5 pounds	1 gallon
Reduced fat cheddar cheese, shredded (or try a blend of cheddar and mozzarella)	1 pound	1 quart	2 pounds	2 quarts



## Directions

1. Preheat the oven to 400°F. Line a sheet pan with parchment paper.
2. Scrub and wash the russet potatoes. Place potatoes on the prepared sheet pan and spray each potato lightly with pan-release spray. Turn the potatoes over and lightly spray the other side. Poke the top of each potato with the tines of a fork.
3. Bake in the preheated 400°F for about 40-60 minutes, or until potatoes are tender through the center.
4. Meanwhile, combine the black beans, salsa, and corn.
5. Cut the potatoes lengthwise in half and arrange them cut-side-up on the sheet pans. Flatten each potato with a fork. Place  $\frac{1}{2}$  cup of the black bean, corn and salsa mixture on the center of each flattened potato. Top with  $\frac{1}{4}$  cup (1 ounce) of the shredded cheese.
6. Return to the preheated 400°F oven for about 10 minutes.

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

CCP: Hold for hot service at 135°F or higher.

Serving	Yield	Volume
$\frac{1}{2}$ baked potato	32 Servings: about 12 pounds 64 Servings: about 24 pounds	N/A

Nutrients Per Serving			
Calories	335	Sodium	328 mg
Total Fat	3.6 g	Carbohydrate	50 g
Saturated Fat	1.9 g	Dietary Fiber	7 g
Cholesterol	11 mg	Protein	13 g
		Vitamin A	418 IU
		Vitamin C	16 mg
		Iron	4 mg
		Calcium	161 mg