Southwestern Stuffed Potatoes

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





1 Serving Provides:

CACFP: 1 ounce Meat/Meat Alternate, ½ cup Vegetables NSLP: 1 ounce Meat/Meat Alternate, ½ cup Starchy Vegetables, ¼ cup Other Vegetables

SFSP: 1 ounce Meat/Meat Alternate, 5/8 cup Vegetables

	32 S	ervings	64 Se	vings	
Ingredients	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 ½ cup of the black bean, corn and salsa mixture on the center of each flattened potato. Top with ¼ 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	Nutrients Per Serving							
½ baked potato	32 Servings: about 12 pounds 64 Servings: about 24 pounds	N/A	Calories Total Fat Saturated Fat	335 3.6 g 1.9 q	Sodium Carbohydrate Dietary Fiber	328 mg 50 g 7 g	Vitamin A Vitamin C Iron	418 IU 16 mg 4 mg		
			Cholesterol	11 mg	Protein	13 g	Calcium	161 mg		

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