



Simplot RoastWorks® - Roasted Rosemary Redskin Potatoes

The industry's best-selling line of roasted potatoes, vegetables and fruits! RoastWorks® takes your sides and recipes to the next level with on-trend roasted products that consistently deliver mouthwatering flavor and premium plate appeal.

Nutrition

Serving Size: 2/3 cup (96g)
Servings per container about 12
Calories: 120

	Amount per serving	% Daily Values
Total Fat	3g	4%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	200mg	9%
Total Carbohydrates	20g	7%
Dietary Fiber	2g	8%
Total Sugars	1g	
Includes 0g Added Sugars		0%
Protein	3g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.7mg	4%
Potassium	510mg	10%

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

Ingredients

REDSKIN POTATOES, OLIVE OIL, DEXTROSE, CONTAINS LESS THAN 2% OF CITRIC ACID, DEHYDRATED GARLIC, DEYHDRATED ONION, NATURAL FLAVORS, PAPRIKA OLEORESIN COLOR, SALT, SPICES (INCLUDING ROSEMARY), SUGAR, TORULA YEAST, TURMERIC OLEORESIN COLOR, YEAST EXTRACT.

Product Specification

SKU	10071179757672
Pack	6/2.5lb
Brand	Simplot RoastWorks®
Gross Weight	16.25lb
Net Weight	15lb
Country of Manufacture	US
Halal	N
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Low Fat	Y
Low Sodium	N
Zero Grams Trans Fat	Y

Shipping Information

Length	14.875 in
Width	10 in
Height	7.375 in
Case Cube	0.635
TixHi	12X12
Shelf Life	547 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- The median price of roasted side dishes is up 17% over 4 years—Datassential, 2020
- Excellent plate coverage and scratch made appeal
- Back-of-house style seasonings and pre-cut potatoes save on costly time and labor
- Consistent quality and seasoning no matter who's cooking

Serving Suggestions

These roasted, skin-on redskin chunks are delicately seasoned with olive oil, rosemary and spices. A delicious side for proteins or an excellent ingredient in breakfast dishes, soups, stews, pot roast and potato salads.

Preparation Instructions: for food safety and quality.

FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS TO ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165°F.

CONVECTION OVEN Bake potatoes at 375°F for 12-17 minutes in a single layer on a greased sheet pan.

FLAT TOP GRILL Heat ¼ cup oil. Cook a single layer of potatoes for 15-18 minutes at 375°F, turning as needed.