



Nutrition

Serving Size: 2/3 cup/2/3 taza (87g)

Servings per container

Calories: 90

	Amount per serving	% Daily Values
Total Fat	2g	3%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	200mg	9%
Total Carbohydrates	15g	5%
Dietary Fiber	2g	7%
Total Sugars	2g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	20mg	2%
Iron	0.6mg	4%
Potassium	270mg	6%

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

POTATOES, RED BELL PEPPER, ONION, GREEN BELL PEPPER, OLIVE OIL, CONTAINS LESS THAN 2% OF CITRIC ACID, DEHYDRATED GARLIC AND ONION, NATURAL FLAVORS (INCLUDING GRILL AND SMOKE FLAVORS), PAPRIKA, SALT, SUGAR, SPICES.

Simplot RoastWorks® - Roasted Redskin Potato and Vegetable Blend

RoastWorks® Roasted Vegetables are changing the way busy kitchens work, delivering on-trend roasted flavors and scratch-made quality in a fraction of the time. This colorful blend plays well in any presentation with flame-roasted red, yellow and green bell peppers, and onions. Just heat and serve!

Product Specification

SKU	10071179791768
Pack	6/2.5lb
Brand	Simplot RoastWorks®
Gross Weight	16.25lb
Net Weight	15lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Gluten Free	Y
Low Fat	Y
Low Sodium	N
Zero Grams Trans Fat	Y

Shipping Information

Length	in
Width	in
Height	in
Case Cube	0
TixHi	12X10
Shelf Life	547 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Lightly seasoned for delicious, savory flavor in minutes
- Speed-scratch simplicity with outstanding versatility
- 100% yield for better profitability and less food waste
- Consistent roasted flavor and appearance case after case
- Roasted peppers, onions and potatoes are a customer favorite

Serving Suggestions

Nuevo scalloped potatoes, Jammin jerked chicken potatoes, Buenos dias breakfast burrito, Roasted vegetable cassoulet, Mesquite steak potato tacos, Breakfast tortilla rolls.

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 vegetables at 375°F for 12-17 minutes in a single layer on a greased sheet pan.

STOVE TOP Heat 2 Tbsp of oil in a large skillet on MED-HIGH heat. Sauté a single layer of vegetables for 9-12 minutes, stirring frequently.

FLAT TOP GRILL Heat ¼ cup oil. Cook a single layer of vegetables for 8-10 minutes at 375°F, turning as needed.