Simplot RoastWorks® - Roasted Redskin Potato and Vegetable Blend

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 (87g)
Servings per container 78
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	8%
Total Sugars	2g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	15mg	2%
Iron	0.6mg	4%
Potassium	266mg	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, Maltodextrin, Natural Flavors (Including Grill and Smoke), Paprika, Salt, Spices, Sugar.

Product Specification

SKU	10071179791768
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	13.375 in
Width	12 in
Height	7.125 in
Case Cube	0.662
TixHi	12X9
Shelf Life	547 Days
Storage Temp From/To	-10FA / 10FA

Benefits

- The median price of roasted dishes is up 17% over 4 years—Datassential, 2017
- Excellent plate coverage and scratch made appeal
- No washing, peeling or cutting - simply heat and serve
- Consistent quality and seasoning no matter who's cooking

Serving Suggestions

This seasoned potato and vegetable blend is a customer favorite for breakfast. Just heat and serve as a side with eggs, in a burrito or skillet. For a classic with a twist, elevate scalloped potatoes or a vegetarian taco.

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.