



Nutrition

Serving Size: 1/2 cup
Servings per container about 90
Calories: 60

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	20mg	1%
Total Carbohydrates	14g	5%
Dietary Fiber	3g	11%
Total Sugars	8g	
Includes 0g Added Sugars		0%
Protein	1g	
Vitamin D	0mcg	0%
Calcium	30mg	2%
Iron	0.5mg	2%
Potassium	330mg	8%

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

SWEET POTATOES.



Simplot RoastWorks® - Roasted Sweet 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.

Product Specification

SKU	10071179027058
Pack	6/2.5lb
Brand	Simplot RoastWorks®
Gross Weight	17lb
Net Weight	15lb
Country of Manufacture	US
Halal	Y
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	N

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 side dishes is up 17% over 4 years—Datassential, 2020
- Excellent plate coverage and scratch made appeal
- No washing, peeling or cutting - simply heat and serve
- Consistent roasted flavor and appearance no matter who's cooking

Serving Suggestions

These roasted sweet potatoes are naturally sweet and ready for your signature flavors and recipes. A popular ingredient in salads, power bowls, breakfast hash and more.

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 350°F for 15-20 minutes in a single layer on a greased sheet pan. Rotate halfway through cook time.

MICROWAVE (1100 WATTS)* Microwave ½ bag of potatoes on HIGH for 7 minutes, covered, stirring halfway through cooking time. Let stand for 1 minute. * If desired, add 1-2 Tbsp. butter before cooking.