



POTATO AND "SAMOSA" CHICKEN DIPPERS

| Ingredients | 50 Servings | | Directions |
|--|-----------------------|-----------------------|---|
| | Weight | Measure | |
| Russet potatoes, 120 count, skin on | | 50 each | <p>Preheat oven to 375°F. Scrub potatoes and cut each potato lengthwise into 6 wedges using a counter-top produce cutter, such as a Sunkist Sectionizer, with a 6-wedge blade.</p> <p>Toss the potatoes with oil, chili powder, salt, black pepper and garlic powder. Place 8 pounds of potatoes on each parchment-lined sheet pan. Roast in the preheated oven for about 40 minutes, or until they are browned and tender.</p> <p>CCP: Cook to a minimum internal temperature of 135°F.</p> <p>Chill the potato wedges immediately.</p> <p>CCP: Cool to 70°F within 2 hours, and then to 41°F or below within 4 hours.</p> <p>Heat a large braising pan over medium-high heat. Add the vegetable oil and yellow onions. Cook the onions, stirring occasionally, until softened and slightly browned. Stir in the garam masala spice blend, turmeric, salt, and cayenne pepper, and cook for about 30 seconds to bring out the flavors of the spices. Add the chicken and frozen peas. Continue to cook, stirring occasionally, for about 5 minutes. Do not overcook. Stir in the fresh chopped cilantro.</p> <p>CCP: Cook to a minimum internal temperature of 135°F.</p> <p>Chill the chicken mixture immediately.</p> <p>CCP: Cool to 70°F within 2 hours, and then to 41°F or below within 4 hours.</p> <p>To make the raita (cucumber yogurt sauce), combine the yogurt, diced cucumber, cilantro, cumin, garlic powder, and cayenne pepper, and mix thoroughly. Portion the raita into 2-ounce portion cups. Chill until service.</p> <p>CCP: Hold cold at 41°F or below.</p> |
| Vegetable oil | | 1/2 cup | |
| Chili powder | | 1 tablespoon | |
| Salt | | 2 teaspoons | |
| Black pepper | | 2 teaspoons | |
| Garlic powder | | 2 teaspoons | |
| Vegetable oil | | 1/4 cup | |
| Onion, yellow, diced 1/2 inch | 3 pounds 2 ounces | 2 quarts 2 cups | |
| Garam masala spice blend | | 3 tablespoons | |
| Turmeric, ground | | 2 1/2 teaspoons | |
| Salt | | 1 teaspoon | |
| Cayenne pepper, ground | | 1 1/4 teaspoons | |
| Chicken, cooked, diced, frozen, thawed, USDA Foods | 6 pounds 4 ounces | | |
| Green peas, frozen | 1 pound 14 ounces | 1 quart 2 2/3 cups | |
| Cilantro, fresh, chopped | | 1 1/4 cups | |
| FOR THE RAITA: | | | |
| Yogurt, low-fat, plain | 5 pounds 10 ounces | 2 quarts 2 cups | |
| Cucumber, fresh, peeled, 1/4 inch dice | 3 pounds 2 ounces | 2 quarts 2 cups | |
| Cilantro, fresh, chopped | | 1/2 cup | |
| Cumin, ground | | 2 1/2 teaspoons | |
| Garlic powder | | 1 1/4 teaspoons | |
| Cayenne pepper | | 1/2 teaspoon | |
| Flatbread, whole grain rich, 6-inch square, 2 ounce equivalents grains | | 50 each | |

| Serving Size | 1 Serving Provides | | | | |
|--|---|---------------|--------|---------------|--------|
| 1/2 cup samosa chicken mixture, 1 whole grain flatbread, 6 potato wedges, 2 ounces raita | 2 ounces meat/meat alternate, 2 ounce equivalents grains, 1/2 cup starchy vegetable, 1/4 cup additional vegetable | | | | |
| Nutrients Per Serving | | | | | |
| Calories | 510 | Saturated Fat | 2.7 g | Iron | 3 mg |
| Protein | 30 g | Cholesterol | 55 mg | Calcium | 155 mg |
| Carbohydrate | 72 g | Vitamin A | 421 IU | Sodium | 529 mg |
| Total Fat | 11.7 g | Vitamin C | 19 mg | Dietary Fiber | 9 g |