



## 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	
<b>FOR THE RAITA:</b>			
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				
<b>Nutrients Per Serving</b>					
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