



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, SPICES, SUGAR.



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.

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	N

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 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.