



Nutrition

Serving Size: 2/3 cup (96g)
Servings per container
Calories: 120

	Amount per serving	% Daily Values
Total Fat	3g	4%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	200mg	9%
Total Carbohydrates	20g	7%
Dietary Fiber	2g	7%
Total Sugars	1g	
Includes 0g Added Sugars		0%
Protein	3g	
Vitamin D	0mcg	0%
Calcium	10mg	0%
Iron	0.7mg	4%
Potassium	510mg	10%

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

REDSKIN POTATOES, OLIVE OIL, DEXTROSE, CONTAINS LESS THAN 2% OF CITRIC ACID, DEHYDRATED GARLIC, DEHYDRATED ONION, NATURAL FLAVORS, PAPRIKA OLEORESIN COLOR, SALT, SPICES (INCLUDING ROSEMARY), SUGAR, TORULA YEAST, TURMERIC OLEORESIN COLOR, YEAST EXTRACT.



Simplot RoastWorks® - Roasted Rosemary Redskin 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	10071179757672
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	N

Shipping Information

Length	in
Width	in
Height	in
Case Cube	0
TixHi	12X12
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
- Back-of-house style seasonings and pre-cut potatoes save on costly time and labor
- Consistent quality and seasoning no matter who's cooking

Serving Suggestions

These roasted, skin-on redskin chunks are delicately seasoned with olive oil, rosemary and spices. A delicious side for proteins or an excellent ingredient in breakfast dishes, soups, stews, pot roast and potato salads.

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 375°F for 12-17 minutes in a single layer on a greased sheet pan.

FLAT TOP GRILL Heat ¼ cup oil. Cook a single layer of potatoes for 15-18 minutes at 375°F, turning as needed.