



Nutrition Facts

Serving Size 4 pieces (82g) Servings per container about 84

Calories 90	Calories from fat 15
	% Daily
	Values *
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrates 15g	5%
Dietary Fiber g	%
Sugars 0g	0%
Protein 3g	0%
Vitamin A	%
Vitamin C	0%
Calcium	2%
Iron	4%

* Percent Daily Values are based on a 2,000 calorie diet.

Ingredients

Potatoes, Olive Oil, Contains Less than 2% of Garlic Powder, Maltodextrin, Natural Flavor, Onion Powder, Salt, Spice, Sugar, Vinegar Powder [Maltodextrin, Vinegar])



RoastWorks[®] - Roasted Baby Bakers[™] 6/2.5lb

Roasted, whole, skin-on baby potatoes with delicate skin and buttery yellow flesh. Lightly seasoned with roasted garlic and black pepper.

Product Specifications

Sku:	10071179000488
Pack:	6/2.50 LB
Brand:	RoastWorks®
Gross Weight:	16.25 LB
Net Weight:	15.00 LB
Country of Origin:	US
Kosher:	No
Vegan:	Yes
Vegetarian:	Yes
Gluten Free:	Yes
Allergens:	Crustacean Shellfish Free, Egg Free, Fish Free, Milk Free, Peanut Free, Sesame Free, Soy Free, Tree Nut Free, Wheat Free, Gluten Free

Shipping Information

Length:	13.375 IN
Width:	9.625 IN
Height:	7.625 IN
Case Cube:	0.610
TixHi:	15X10
Shelf Life:	540 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

-Whole miniature bakers with delicate skins and buttery yellow interiors.

-Carefully grown and harvested at 1-2 inches to deliver premium baked potato flavor, texture and appearance. -Roasted, frozen and lightly coated with soybean oil and roasted garlic and black pepper seasoning.

-Portion-able and quick, Just heat and serve to order in as little as 4 minutes.

-Forgiving Skin coverage enhances hold. Retains heat and appetizing appearance under heat lamps or on a steam table or buffet.

Economical, excellent plate coverage with just 4 oz. Novel baby vegetable appearance upgrades entree and appetizer value.

Serving Suggestions

Great substitute for baked potatoes. Great on skewers. Wonderful fondue and appetizer item. Vegetables fondue, Baby bakers with three sauces, Baby bakers tapenade, Baby bakers gremolata, Roasted potato, artichoke fennel salad, Rosemary lemon chicken skewers, Roasted potato green bean salad, Roasted potatoes with lemon and oregano,

Prep Instructions

Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. CONVECTION OVEN: Preheat oven to 375F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer on pan. Bake for 13-18 minutes. STANDARD OVEN: Preheat oven to 450F. Spray pan with non-stick cooking spray. Arrange frozen potatoes in a single layer. Bake for 18-25 minutes. MICROWAVE (1100W): Place 20oz frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 10 minutes, stirring halfway through cook time. MICROWAVE (2200W): Place 20oz frozen potatoes in microwave-safe dish. Cover. Microwave on HIGH for 4 minutes, stirring halfway through cook time. DEEP FRY: Preheat oil to 350F. Place frozen potatoes carefully into fry basket. Fry for 8 minutes, shake basket after 4 minutes for even cooking. COMBI OVEN: Set hot air to 375F, set steam to 75% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen potatoes evenly on pan. Bake on middle rack for 12 minutes, rotating tray after 5 minutes for even cooking.