



# Indian Masala Sweet Potato Patty

Plant-based, Indian-inspired burger patties made with sweet potato and Adda Veggie Indian Masala Blend.

## NSLP/SBP CREDITING INFORMATION

One patty provides: 2 oz MMA and 3/8 cup red/orange vegetable.

24 servings		
INGREDIENTS	Weight	Measure
Adda Veggie Protein Crumbles	0.61 lb	1 bag
Adda Mix (Indian Masala Blend)	0.69 lb	1 bag
Sweet Potatoes, Cubes, No Salt Added, Frozen	4.0 lb	10.5 cups steamed
(optional) Sautéed spinach		1.5 cups
Cooking oil		1 cup
Water		2 cups
Optional Accompaniments for Service		
Hamburger bun, whole wheat		
Sliced red onion, cilantro chutney, date syrup, yogurt, sliced tomato, lettuce		

DIRECTIONS	
1	Pre-heat oven to 350°F.
2	Toss cubed sweet potatoes in 1 cup of oil. Line a sheet pan with parchment paper and spread sweet potatoes out on pan.
3	Roast: Conventional oven: 375 °F for 20-25 minutes. Convection oven: 350 °F for 15-20 minutes.
4	Line 2 sheet pans with parchment paper. Lightly coat with pan-release spray.
5	In a large mixing bowl, add full bag of Adda Veggie Protein Crumbles and soak in 2.5 cups of water for 5 minutes, stirring halfway.
6	Stir in Adda Mix and mix well.
7	Add in roasted sweet potato. Knead the mix by hand to incorporate sweet potato. (Optional: replace 1.5 cups of steamed sweet potato with sautéed spinach).
8	Using a No. 8 scoop, portion 1/2 cup patties. Flatten each patty into an oval shape and place 12 patties on each prepared sheet pan (18" x 26" x 1").
9	Bake for 15 minutes. Patties will appear slightly browned when ready.
10	Serve patties on a bun, on top of a salad or on their own with optional toppings.
	Critical Control Point: Hold patties for hot service at 135°F or higher.



## NUTRITION INFORMATION

One patty (1/2 cup mix).

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>240</b>
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<b>Total Fat</b>	<b>11 g</b>
Saturated Fat	1 g
Cholesterol	0 mg
<b>Sodium</b>	<b>390 mg</b>
<b>Total Carbohydrate</b>	<b>25 g</b>
Dietary Fiber	4 g
Total Sugars	7 g
Added Sugars	0 g
<b>Protein</b>	<b>13 g</b>
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Vitamin A	4730 mcg
Vitamin C	8 mg
Vitamin D	0 mcg
Calcium	100 mg
Iron	2.9 mg
Potassium	400 mg

## NOTES

Cooking Process #2: Same-Day Service.

## YIELD

About 6.5 lb, or 24 4-ounce patties