

Session 5 – B



Taste Testing Activity

Mini-Baked Potatoes with Tater Tops

Date needed: _____

School: _____

Teacher: _____ Room # _____

Ingredients/Supplies

The Food Service will prepare a HIGH 5 Taste Testing Box which will include:

Items	Amounts
Mini-baked potatoes	Pan of 34 potatoes
Ranch dressing	16 oz. in squeeze bottle
Low-fat sour cream	12 oz. carton
Teaspoons	2
Small paper boats	34
Plastic forks	34
Napkins	34
Small garbage bag	1



Give this return slip to your Food Service Supervisor the day before you need the mini-baked potatoes with tater tops taste testing box:

Food Service Supervisor: _____

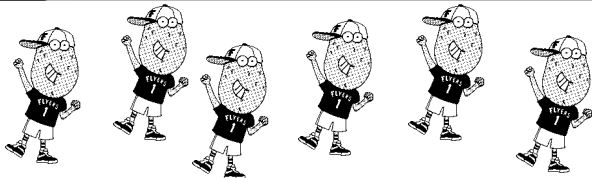
FYI: I will pick up the mini-baked potatoes with tater tops
for my class at _____ a.m. on _____

Teacher: _____ Room # _____

Baked Potato with Tator Tops

Ingredients:

6 potatoes



Scrub potatoes. Make 2 shallow slits in the middle of the potato. Bake in 350° oven until done, 30-60 minutes, depending on the size of the potato.

Top potato with Tator Tops:

Ranch dressing or low-fat sour cream, or taco sauce.

Serving suggestion: Cut baked potato in half and melt shredded cheddar cheese over the top.