



Skincredibles® - Boat 200 Ct 17lb

Skincredibles® boats are baked and scooped potato halves ideal for many appetizer and side applications. Top with cheese and bacon for delicious potato skins or stuff with mashed potatoes, cheese and bacon for an appetizing twice baked side.



Nutrition Facts

Serving Size 2 Boats (76g)
Servings per container about 100

	Calories from fat 0
	% Daily Values *
Calories 70	0%
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrates 16g	5%
Dietary Fiber 2g	8%
Sugars 1g	0%
Protein 2g	0%
Vitamin A	0%
Vitamin C	10%
Calcium	0%
Iron	4%

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

Ingredients

Potatoes

Product Specifications

Sku:	10071179231264
Pack:	1/17.00 LB
Brand:	Skincredibles®
Gross Weight:	19.00 LB
Net Weight:	17.00 LB
Country of Origin:	US
Kosher:	No
Vegan:	No
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:	19.875 IN
Width:	9.500 IN
Height:	7.625 IN
Case Cube:	0.830
TixHi:	10X10
Shelf Life:	540 Days
Storage Temp From/To:	-10 FA / 10 FA

Benefits

- Uniform size for easy portion control.
- Rough, natural interior cooks up crispy.
- Baked, not fried, no oil added.
- Made from only Idaho potatoes for maximum flavor.

Serving Suggestions

Fill with quiche mix for brunch. Fill as a twice-baked potato. Fill with taco meat or cheese and bacon bits.

Prep Instructions

DEEP FRY: For best results, deep fry 4-6 frozen potato boats (do not allow to overlap) at 345F for 5 minutes.
CONVECTION OVEN: Place frozen potato boats on sheet pan, skin side down, bake at 450F for 10 to 15 minutes.
STANDARD OVEN: Place frozen potato boats on sheet pan, skin side down, bake at 450F for 20 to 25 minutes, or until desired crispness.