

HASHBROWN POTATOES



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 patties

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Hash Browns, Prefried Pattie, #1614	200 pattie(s)

DIRECTIONS

1. Prepare according to instructions on case and package or case directions.
2. Transfer to steamtable pans on heated line for service.
Serve immediately.
Batch cook to maintain maximum quality of hashbrown patties.
3. Portion 2 patties per serving. Each portion provides ½ cup starchy vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	256	Dietary Fiber	3.94 g	Sodium	255.94 mg	Sat. Fat	4.19 g
Carbohydrates	27.56 g	Protein	1.97 g	Total Fat	15.75 g	Trans Fat	0.00 g