HASHBROWN POTATOES

MEAL COMPONENT CONTRIBUTION:
½ cup starchy vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 patties
RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Hash Browns, Prefried Pattie, #1614	200 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Place frozen potatoes in a single layer on sheet pans lines with pan liner or sprayed with pan release spray. Do not pan more than you can serve quickly. This product may become soggy. Batch cook to maintain quality.
2. Bake according to oven (combi or convection) and package or case directions.
   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
3. Use a spatula to remove the potatoes from the sheet pans and place them into half-sized steamtable pans.
4. Serve the hashbrown potatoes immediately. If that is not an option, place them under a heat lamp to keep the hashbrown potatoes crisp. The hashbrown potatoes may also be covered with aluminum foil and placed them in the warmer. Cut holes in the aluminum foil to allow the steam to escape.
   CCP: Cover and hold for service at 135 degrees F or higher. Check the temperature every 30 minutes.
5. Portion 2 patties per serving. Each portion provides ½ cup starchy vegetable.
   CCP: Hold and maintain product at a minimum temperature of 135 degrees 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	250	Dietary Fiber	2.00 g	Sodium	550.00 mg	Sat. Fat	2.00 g
Carbohydrates	31.00 g	Protein	3.00 g	Total Fat	13.00 g	Trans Fat	0.00 g