

Loaded Baked Potato Rounds

Servings:	50.00
Meal Type:	Lunch
Category:	Other
HACCP Process:	Same Day Service

Loaded Baked Potato Rounds-w/sour cream

Nutrition Information

Calories	55.88	Protein	2.93g
Fat	2.80g	SaturatedFat	1.20g
Trans Fat	0.00g	Cholesterol	4.00mg
Carbohydrates	4.26g	Fiber	-0.11g
Sugar	0.53g	Sodium	231.39mg
Iron	0.08mg	Vitamin C	1.79mg
Vitamin A	28.41IU	Calcium	2.58mg

Ingredients

4 Cup POTATO BAKER IDAHO 60CT MRKN

2-5 whole potatoes

Wash potatoes

slice potatoes to 1/4" thick

5 Ounce ONION GREEN DCD 1/4 2-3# P/L

4 Cup CHEESE CHED IMIT SHRD FCY 4-5 KE

20 Fluid Ounce BACON CRUMBLES CKD 12-1 GFS

8 Tablespoon MARGARINE BTR BLND EURO 36-1 SNGLW - Sunglow - W

3 Teaspoon GARLIC MINCED IN WTR 6-32Z ITALR

1 Teaspoon SALT IODIZED 24-26Z GFS

1 Teaspoon Black Pepper

BAKE

Preparation Instructions

Pre-heat oven to 350 degrees F.

1. Wash green onions and chop them.
 2. Wash and scrub your potatoes. Slice into 1/4" rounds.
 3. Melt butter over medium heat or microwave until melted.
 4. Add potatoes in a bowl and pour 2 Tablespoons of melted butter over them.
 5. Sprinkle salt and pepper and stir.
 6. Place potato rounds on a baking sheet and sprinkle with minced garlic.
 7. When the potatoes are tender and starting to crisp around to edges remove them from the oven and brush on more melted butter.
 8. Sprinkle shredded cheddar cheese, bacon, and green onions.
 9. Bake at 350 degrees F. or until cheese is melted.
- Serve on the side Sour Cream.