

# **Cookbook for Carr Elementary School**

**Created by HPS Menu Planner**

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[Hashbrown Casserole](#)

# Hashbrown Casserole

NO IMAGE

<b>Servings:</b>	50.000	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20699

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SUPRM SHRD 6-3# GFS	80 Ounce		437360
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 1/2 Cup	Melted Butter	299405
SOUP CRM OF CHIX 12-5 HLTHYREQ	51 1/4 Ounce		695513
SOUR CREAM 4-5 GCHC	90 Ounce	READY_TO_EAT Served as a topping on a hot or cold meal	285218
SALT IODIZED 25 CARG	1 Tablespoon		108286
SPICE PEPR BLK REG FINE GRIND 16Z	1 Tablespoon		225037
Shredded Cheddar	10 Cup		

## Preparation Instructions

Melt Butter.

Preheat oven to 350 degrees F.

Combine all ingredients in a large bowl reserving 2 cups of cheese for topping.

Place in a sprayed hotel pan,

Bake for 45-55 minutes or until hot and bubbly.

Top with reserved cheese- heat until cheese is melted.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.800
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.000

Serving Size: 0.50 Cup

### Amount Per Serving

<b>Calories</b>	380.97
<b>Fat</b>	22.86g
<b>SaturatedFat</b>	14.83g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	77.92mg
<b>Sodium</b>	500.55mg
<b>Carbohydrates</b>	31.54g
<b>Fiber</b>	3.20g
<b>Sugar</b>	3.86g
<b>Protein</b>	11.66g
<b>Vitamin A</b> 64.06IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 122.49mg	<b>Iron</b> 0.58mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available