## **Loaded Baked Potato Bar**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44325

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN 6- 5 COMM	3 Quart 1/2 Cup (12 1/2 Cup)	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
BACON CRUMBLES CKD 12-1 GCHC	6 Pound 4 Ounce (100 Ounce)	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE	357220
POTATO BAKER IDAHO 6Z 2	100 Each		328731
BROCCOLI FLORETS	1 Gallon 2 Quart 1 Cup (25 Cup)	Place frozen broccoli in 6" steam table pan and place in steamer for 10-15 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer.	610902
JTM Cheddar Cheese Sauce Boil in Bag	3 Quart 1/2 Cup (12 1/2 Cup)		15013
SOUR CREAM PKT	100 Each		745903

# Preparation Instructions 1 potato

2oz cheese sauce

1oz green onions

2oz bacon bits

2oz broccoli

1 Sour Cream packet

## Meal Components (SLE) Amount Per Serving

7 thought 1 of Colving				
2.000				
0.000				
0.000				
0.250				
0.000				
0.000				
0.000				
0.500				

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		203.97			
Fat		7.15g			
SaturatedFat		4.35g			
Trans	s Fat	0.00g			
Cholesterol		27.58mg			
Sodium		183.07mg			
Carboh	ydrates	27.12g			
Fiber		6.09g			
Sugar		3.51g			
Protein		8.76g			
Vitamin A	53.35IU	Vitamin C	0.41mg		
Calcium	70.56mg	Iron	1.40mg		

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

#### **Nutrition - Per 100g**

No 100g Conversion Available