

# HOMEMADE CREAMY POTATOES

NO IMAGE

<b>Servings:</b>	12.00	<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-11066
<b>School:</b>	Manchester High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SHRD IQF 6-3 OREI	3 Pound	GRIDDLE_FRY PREHEAT GRIDDLE TO 350° F. SPREAD 3 TBS. OF COOKING OIL OVER GRIDDLE. CAREFULLY ADD A THIN LAYER OF FROZEN HASHBROWNS. FRY FOR 8 TO 10 MINUTES, STIRRING FREQUENTLY FOR UNIFORM COOKING.	774227
CREAM WHIP 36 HVY ESL	1 Quart	READY_TO_EAT Whipped for topping or reduced for soups sauces (e.g. alfredo sauce)	457341
SALT IODIZED	1 Tablespoon	READY_TO_EAT used to salt food	350732

## Preparation Instructions

No Preparation Instructions available.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<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>	0.520

## Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	370.03		
<b>Fat</b>	26.67g		
<b>SaturatedFat</b>	18.67g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	106.67mg		
<b>Sodium</b>	616.67mg		
<b>Carbohydrates</b>	28.07g		
<b>Fiber</b>	2.07g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	2.07g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	4.96mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available