

# Hash Brown Casserole



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51047

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SHRD IQF 6-3 OREI	17 Pound		774227
SOUP CRM OF CHIX COND NSA	11 Pound		435868
CHEESE CHED MLD SHRD 4-5 LOL	8 1/2 Pound		150250
Ham Ckd Fz Cube	8 1/2 Pound		655001
SOUR CREAM	8 1/2 Pound		285218

## Preparation Instructions

### Instructions

Preheat oven to 375°F. Lightly grease a baking pan.

If using tater tots for this recipe, pre-cook according to package instructions before using in this recipe.

If using hash browns, you will be able to use them frozen.

In a large bowl, mix potato, ham, soup, sour cream and cheddar cheese.

Spread evenly into prepared pan and sprinkle top with additional shredded cheddar.

Bake in the preheated oven until bubbly and lightly browned. Serve immediately.

### Recipe Notes

Note: Ground beef may be used as a substitute for the ham, or meat can be omitted and used a side dish.

Crediting: One cup serving provides 2.5 oz m/ma; 1/2 cup starchy vegetable

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<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>	0.500

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

Amount Per Serving	
<b>Calories</b>	338.34
<b>Fat</b>	20.90g
<b>SaturatedFat</b>	13.77g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	86.45mg
<b>Sodium</b>	583.59mg
<b>Carbohydrates</b>	21.57g
<b>Fiber</b>	1.41g
<b>Sugar</b>	3.61g
<b>Protein</b>	16.52g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 3.37mg
<b>Calcium</b> 337.41mg	<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