

HOMEMADE CREAMY POTATOES



Servings:	12.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11066
School:	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

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.520

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 0.50 Cup

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

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

Nutrition - Per 100g

No 100g Conversion Available