

Mashed Potatoes



Servings:	40.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15963
School:	ANDERSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS RDSKN	2 Package	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
SPICE PEPR BLK REG FINE GRIND	1/2 Teaspoon		225037
MILK PWD FF INST	1 Cup		311065
BUTTER PRINT UNSLTD GRD AA	1 Fluid Ounce		299405

Preparation Instructions

Mix potatoes with water according to bag instructions. Add dry milk and butter and pepper in 4 in pan steam for 10-15 mins. Must reach 165 degrees

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	0.040

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		16.64	
Fat		0.66g	
SaturatedFat		0.35g	
Trans Fat*		0.00g	
Cholesterol		1.88mg	
Sodium		34.02mg	
Carbohydrates		1.98g	
Fiber		0.11g	
Sugar		0.98g	
Protein		0.72g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.68mg	Iron	0.05mg

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

Nutrition - Per 100g

No 100g Conversion Available