# **Hash Brown Casserole**



Servings:	12.00	Category:	Vegetable
Serving Size:	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21515
School:	Central Elementary School		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SHRD IQF	2 Pound	GRILL Preheat Grill to 375°F. Lightly cover grill with oil. Place frozen hashbrown shreds on the grill, about 1 4" to 1 2" thick. Add a small amount of oil on top of shreds. Fry until edges are golden brown-about 6 to 8 minutes per side.	316334
SOUP CRM OF CHIX	10 1/2 Ounce	UNPREPARED Slowly Mix Soup + 1 2 Can Water + 1 2 Can Milk** With Whisk. Stove: Heat, Stirring Occasionally.	695513

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD FINE	1 Pint	Ready to Eat	191043
SALT IODIZED 12-4 DIAC	1/2 Teaspoon	READY_TO_EAT used to salt food	466483
SPICE PEPR BLK REG FINE GRIND	1/2 Teaspoon	Ready to Eat	225037
SOUR CREAM	8 Ounce	READY_TO_EAT Served as a topping on a hot or cold meal	285218
BUTTER SUB	1 Cup	Rea	209810

### **Preparation Instructions**

Preheat oven to 350 degrees F (175 degrees C). Spray pan with non-stick cooking spray.

In a large bowl, combine the potatoes, butter, salt, pepper, sour cream, soup and cheese. Gently mix and pour into prepared pan or dish.

Bake in the preheated oven until browned, about 35 minutes.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

4 oz. spoodle

Meal Components (SLE)  Amount Per Serving		
Meat	0.500	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.167	

#### **Nutrition Facts**

Servings Per Recipe: 12.00 Serving Size: 0.50 Cup

Amount Per Serving			
Calories		200.20	
Fat		9.77g	
SaturatedFat		5.89g	
Trans Fat*		0.00g	
Cholesterol		36.61mg	
Sodium		478.89mg	
Carbohydrates		21.51g	
Fiber		1.78g	
Sugar		2.66g	
Protein		6.88g	
Vitamin A	169.38IU	Vitamin C	0.00mg
Calcium	176.44mg	Iron	0.64mg

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

### Nutrition - Per 100g

No 100g Conversion Available