#### **Mashed Potatoes**

## NO IMAGE

Servings:	909.000	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23052

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
POTATO MASH REAL PREM	36 Pound 14 6/7 Ounce (590 6/7 Ounce)		166872
Tap Water for Recipes	22 8/11 Gallon	UNPREPARED	000001WTR

### **Preparation Instructions**

Measure 1 gallon (3.79L) of boiling water into a 6? x 1/2 size steam table pan.

Add entire pouch of potatoes at once, using a spoon or wire whip to distribute evenly and wet all potatoes. Let stand for 60 seconds, stir well and serve.

# Meal Components (SLE) Amount Per Serving

7 till darit i di del villig		
Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.200	

#### **Nutrition Facts**

Servings Per Recipe: 909.000

Serving Size: 0.50 Cup

Amount Per Serving					
Calo	ries	64.00			
Fa	at	0.40g			
SaturatedFat		0.00g			
Trans	Fat*	0.00g			
Cholesterol		0.00mg			
Sodium		272.00mg			
Carboh	ydrates	13.60g			
Fiber		0.80g			
Sugar		0.00g			
Protein		1.60g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	16.00mg	Iron	0.24mg		

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

#### **Nutrition - Per 100g**

No 100g Conversion Available