

Hash Brown Casserole



Servings:	12.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	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 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	2 Cup	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

Amount Per Serving

Meat/Meat Alternate	0.500
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.167

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 0.50 Cup

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

Nutrition - Per 100g

No 100g Conversion Available