

Tater Tot Casserole

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-57866
School:	Tri-County Jr./Sr. High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	12 3/4 Pound		100158
ONION DEHY CHPD	1/4 Cup		263036
SPICE GARLIC POWDER	2 Teaspoon		513857
SALT IODIZED	4 teaspoons		125557
SOUP CRM OF MUSHRM LO SOD	2 #5 CAN		514802
POTATO TATER TOTS	16 Pound		141510
Cheese, Cheddar Reduced fat, Shredded	3 1/2 Pound		100012

Preparation Instructions

1. Thaw beef in the refrigerator overnight.
2. Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
3. Add the onions to the beef and saute them for about 5 minutes, or until the onion is tender.
4. Add the seasoning and mix them in with the beef.
5. Add the soup and stir until it is thoroughly combined. Continue heating until the desired temperature is reached. Heat to 165 degrees or higher for 15 seconds at the completion of the cooking process.
6. Cook the tater tots according to package directions, or until lightly brown and crispy.

CCP: Heat to 135 degrees or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package have a higher temperature, follow those recommendations.

7. Measure 2 quarts and 2 cups of the ground beef mixture and pour it into each 2 inch full-size steam table pan that has been sprayed with food release spray. Use 4 steam table pans for 100 servings.

8. Evenly distribute 4 cups of shredded cheese over each pan off the meat mixture.

9. Cover the meat mixture with 5 pounds of cooked tater tots for each steam table pan.

10. Cover each steamtable pan with pan liner (plastic wrap and aluminium foil will cause the product to sweat and become soggy) and place them in the warmer until serving time. The cheese will melt while in warmer.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees. Check temperature every 30 minutes.

11. Portion with 6 ounce spoodle or ladle per 3/4 cup serving.

CCP: Hold and maintain the product at a minimum of 135 degree or higher. Check temperature every 30 minutes.

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.75 Cup

Amount Per Serving	
Calories	298.88
Fat	19.58g
Saturated Fat	6.58g
Trans Fat	1.52g
Cholesterol	52.20mg
Sodium	563.76mg
Carbohydrates	16.60g
Fiber	1.17g
Total Sugar	1.28g
Added Sugar	0.49g
Protein	15.89g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 11.77mg	Iron 0.21mg

Nutrition - Per 100g

Calories	204.13
Fat	13.38g
Saturated Fat	4.50g
Trans Fat	1.04g
Cholesterol	35.65mg
Sodium	385.03mg
Carbohydrates	11.34g
Fiber	0.80g
Total Sugar	0.87g
Added Sugar	0.33g
Protein	10.85g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 8.04mg	Iron 0.14mg