

Hash Brown Potatoes

Component: Vegetable

Side Dish

Recipe #KSU Developed

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Potato product, frozen, hash browns	13 lb				<p>1. Preheat oven to 425°F (232°C).</p> <p>2. Place potatoes into a baking dish that has been coated with pan release spray. Spread potatoes into an even layer. For best results, avoid layering more than 2 inches deep.</p> <p>3. Bake for approximately 35-45 minutes, turning halfway through cooking time.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach a minimum of 135° F.</i></p> <p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F.</i></p>

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Notes: Serving size by age group is for breakfast meal

Nutrient analysis in progress.

Serving: ½ cup cooked potatoes

1-2 years: ¼ cup

3-5 years: ½ cup

6-18 years: varies, see menu

Nutrients Per Serving

Calories

Protein

Carbohydrate

Total Fat

Saturated Fat

Cholesterol

Vitamin A- RAE

Vitamin C

Iron

Calcium

Sodium

Dietary Fiber