

Potato Breakfast Casserole



INGREDIENTS	YIELD	
	50	100
Potatoes, frozen, shredded or diced	6 ½ lb	13 lb
Cheese, cheddar, shredded, low-fat, low-sodium	2 lb 6 oz	4 lb 12 oz
Eggs, fresh, large, slightly beaten	25	50
Pepper, black	1 ½ tsp	1 Tbsp
Onion, fresh, chopped	3 cups	6 cups
Oil, vegetable	2 oz	4 oz
Ham, turkey, diced*	3 lb 2 oz	6 lb 4 oz

*Options: Use sausage crumbles or Canadian bacon instead of turkey ham.

NOTE: If using fresh potatoes, recipe cannot be made a day ahead.

DIRECTIONS

Day before service.

1. Spray full steam table with cooking spray; 25 servings per pan.
2. Mix cold potatoes, cheese, eggs and pepper together.
3. Sauté onion in vegetable oil until soft and translucent.
4. Mix onion and diced turkey ham into potato mixture.
5. Pour equal portions into prepared pans.
6. At this step, pans can be completely covered and refrigerated overnight.

CCP: Hold in refrigerator at 35 to 40°F.
DO NOT FREEZE.

Day of service.

1. Next morning, remove pans from refrigerator, uncover and place in hot oven. Bake until eggs are set.
Conventional oven: 350°F for 45 minutes
Convection oven: 325°F for 35 minutes
CCP: Hold for hot service at 140°F or above.
2. Serve #8 scoop (½ cup).

Nutritional Data/Portion

Calories 193

Total Fat 9.21g

Saturated Fat 3.8g

Sodium 442mg

Breakfast Meal Contribution

2 oz Meat/Meat Alternate

¼ cup Vegetable

Portion 1 #8 scoop (½ cup)