

Adams County School District # 12

001124 - POTATO MASHED-CHEESEY HOM : PROSTART

HACCP Process: No HACCP Process

Number of Portions: 32

Size of Portions: 1/2 CUP

Alternate Recipe Name:

CHEESY MASHED POTATO

011378 POTATOES,MSHD,DEHYD,FLAKES WO/MILK,DRY F...	1 lb + 12 ozs
169200 WATER,BOILING.....	3 qts + 2 cups
002020 GARLIC POWDER.....	1 Tbsp
902082 CHEESE, MOZZARELLA, LITE-COMMOD.....	2 1/2 cups
900098 YOGURT.....	10 ozs
002028 PAPRIKA.....	1/2 tsp

CCP: CLEAN GLOVES MUST BE WORN BY ALL EMPLOYEES WHEN HANDLING ANY FOOD PRODUCT.

CCP: WASH HANDS FOR 20 SECONDS BEFORE STARTING

1. PUT ONE BAG POTATOES IN A MIXING BOWL. *IF YOU ARE NOW USING THE CARTON OF POTATOES, YOU WILL NEED TO DOUBLE THE RECIPE.
2. ADD BOILING WATER (NOTE THAT IT IS LESS WATER THAN THE PACKAGE CALLS FOR). STIR 1-2 MINUTE TO MOISTEN POTATOES.
3. ADD SHREDDED CHEESE, YOGURT AND SPICES. WHIP AN ADDITIONAL 4MINUTES TO FLUFF. AVOID OVERMIXING.
4. IMMEDIATELY PLACE IN **PREHEATED** HOLDING CABINET AND MAINTAIN AT 140°F. OR ABOVE UNTIL READY FOR ASSEMBLY
5. PERIODICALLY CHECK THE SERVING TEMPERATURE AND REHEAT PRODUCT TO 150°F IF NEEDED

WHIP/STIR IN HOT WATER AS NEEDED DURING SERVICE TO KEEP CONSISTENCY SOFT AND FLUFFY. BE CAREFUL NOT TO LET POTATOES GET TOO STIFF.

SERVING SIZE: 1/2 CUP (# 8 SCOOP)

EACH #8 SCOOP PROVIDES 0.5 CUP VEGETABLE SERVING

CCP: HEAT TO 150°F OR HIGHER

CCP: HOLD AT 140°F OR HIGHER; HOT SERVICE AT 135°F OR HIGHER

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	119 kcal	Cholesterol	3 mg	Protein	5.14 g	Calcium	81.11 mg	8.75%	Calories from Total Fat
Total Fat	1.15 g	Sodium	90 mg	Vitamin A	10.6 RE	Iron	0.36 mg	5.36%	Calories from Sat Fat
Sat Fat	0.71 g	Carbs	22.32 g	Vitamin A	62.7 IU	Water ¹	111.87 g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	D. Fiber	1.68 g	Vitamin C	20.5 mg	Ash ¹	1.35 g	75.14%	Calories from Carbs
								17.29%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.