

Cheddar Cheese Potato Breakfast Bake

Recipe HACCP Process: #2 Same Day Service

Serving Size: 5"x5" portion

Yield: 100

Source: Mass Farm to School

Ingredients:

Ingredient Name	Measurements
Potatoes, russets, flesh & skin, raw	10 lb
Pork, ground, 84% lean/ 16% Fat, cooked, crumbles	4 lb
Vegetable oil, canola	¼ cup
Onions, raw	1 ¼ lb
Eggs, whole, frozen, pasteurized, raw	62 large eggs
Milk, red fat, fluid, 2% milkfat	5 qt
Milk, whole, 3.25% milkfat	2 qt
Salt, table	2 tbsp + 2 ½ tsp
Pepper, black	2 tbsp + 2 ½ tsp ground
Cheese, Cheddar, white, reduced fat, shredded	5 lb+ 12 oz
Onions, spring or scallions	6 scallions (4-1/8" long)

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

Instructions:

- Bake potatoes on parchment paper, just cooked through.
 - Convection oven: 325° F about 15-20 minutes
 - Conventional oven: 350° F about 20-25 minutes
- Divide potatoes equally among 2 ½ inch deep hotel pans that have been sprayed with vegetable oil (Each pan will hold 25 servings.)

3. Sprinkle with pork crumbles
4. Heat oil in a skillet over medium heat. Add onions, stirring occasionally, until softened but not browned, about 5-7 minutes.
5. Divide onions equally among pans.
6. Whisk together the eggs, 2% and whole milk, salt, and pepper.
7. Equally divide mixture and top with the cheddar and scallions. (Pans will be about ¾ full.)
8. Cover with foil, spray to prevent sticking.
 - Convection oven: 325° F about 40-50 minutes
 - Conventional oven: 350 ° F about 45-55 minutes
9. Uncover and continue baking until set and slightly brown, and knife inserted into the middle comes out clean, about 15-25 minutes.
10. Cut each pan into 5" x 5" pieces.

Nutritional Analysis:

Nutrients	Nutrients Per Serving
Calories	255 kcal
Total Fat	14.40 g
Saturated fat	7.00 g
Trans Fat	0.03 g
Cholesterol	156.00 mg
Sodium	484.23 mg
Total Carbohydrate	13.81 g
Dietary Fiber	0.76 g
Total Sugars	4.12 g
Protein	18.89 g

Meal Component Information:

Meal Components	Amount
Meat/Meat alternative	2 oz eq.
Starchy Vegetable	0.5 cup

**Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of "John C. Stalker" as the district.*