

BAKED POTATO PANCAKES

Yield 100

Portion 1 Cake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
107 cal	18 g	5 g	2 g	30 mg	208 mg	50 mg

Ingredient

POTATO,WHITE,DEHYDRATED,SHREDDED
 CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED
 ONIONS,GREEN,FRESH,CHOPPED
 ONIONS,FRESH,CHOPPED
 EGGS,WHOLE,FROZEN
 GARLIC POWDER
 SALT
 PEPPER,WHITE,GROUND
 COOKING SPRAY,NONSTICK

Weight

19 lbs
 2 lbs
 8-7/8 oz
 5-5/8 oz
 1-3/8 lbs
 1-5/8 oz
 1-1/4 oz
 1/8 oz
 2 oz

Measure

2 qts
 2-1/2 cup
 1 cup
 2-5/8 cup
 1/4 cup 1-2/3 tbsp
 2 tbsp
 1/4 tsp
 1/4 cup 1/3 tbsp

Issue

9-3/4 oz
 6-1/4 oz

Method

- 1 Rehydrate potatoes according to package directions.
- 2 Add cheese, green onions, and fresh onions to potato; mix well.
- 3 Add garlic powder, salt, and pepper to egg; stir to blend.
- 4 Add egg mixture to potatoes; stir lightly to combine all ingredients.
- 5 Lightly spray each pan with non-stick cooking spray.
- 6 Shape potato mixture into 4-ounce balls. Place balls in rows of 3x5 on each pan. Flatten into 4x1/2-inch thick cakes; lightly spray tops with non-stick cooking spray.
- 7 Using a convection oven, bake 30 to 35 minutes in 375 F. oven on high fan, open vent or until well browned. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.