

**BAKED POTATO PANCAKES (FROZEN SHREDDED POTATO)**

Yield 100

Portion 1 Cake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
129 cal	22 g	6 g	2 g	30 mg	230 mg	54 mg

**Ingredient**

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

**Weight**

25-7/8 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**

3 gal 2 qts  
 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**

- 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 steam table 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 at 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.