



# st. patty's day baked potato

portion size:  
1 serving

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Russet potatoes, #100 count	100 slices		200 slices		1. Preheat oven to 400° F. 1. Scrub and wash potatoes. Bake for about 50-60 minutes until potatoes are soft inside. 2. While the potatoes bake, steam or cook broccoli florets for about 3-5 minutes until tender crisp. 3. Split hot baked potatoes in half. Sprinkle .5oz shredded cheese over each potato. 4. Top each potato with 2 tbsp. bacon bits. 1. Place 2-3 broccoli florets either on or next to potato. 6. Serve each student 1 potato with broccoli. If not serving immediately, hold potatoes separately from broccoli at 140°F.
Broccoli florets, raw	½ #10 can		1 #10 can		
Cheese, cheddar, shredded	½ #10 can		1 #10 can		
Turkey Bacon Bits, #8716-02		9 lbs. 6 oz.		18 lbs. 12 oz.	

- 1 serving provides 1 oz. meat/meat alternate, 1 cup vegetable (¾ c. starchy and ¼ c. dark green).

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	282 cal	Trans Fat	0 g	Carbohydrates	41.78 g
Fat	8.23 g	Cholesterol	28.35 mg	Dietary Fiber	5.56g
Saturated Fat	3.94 g	Sodium	341.80 mg	Protein	12.44 g