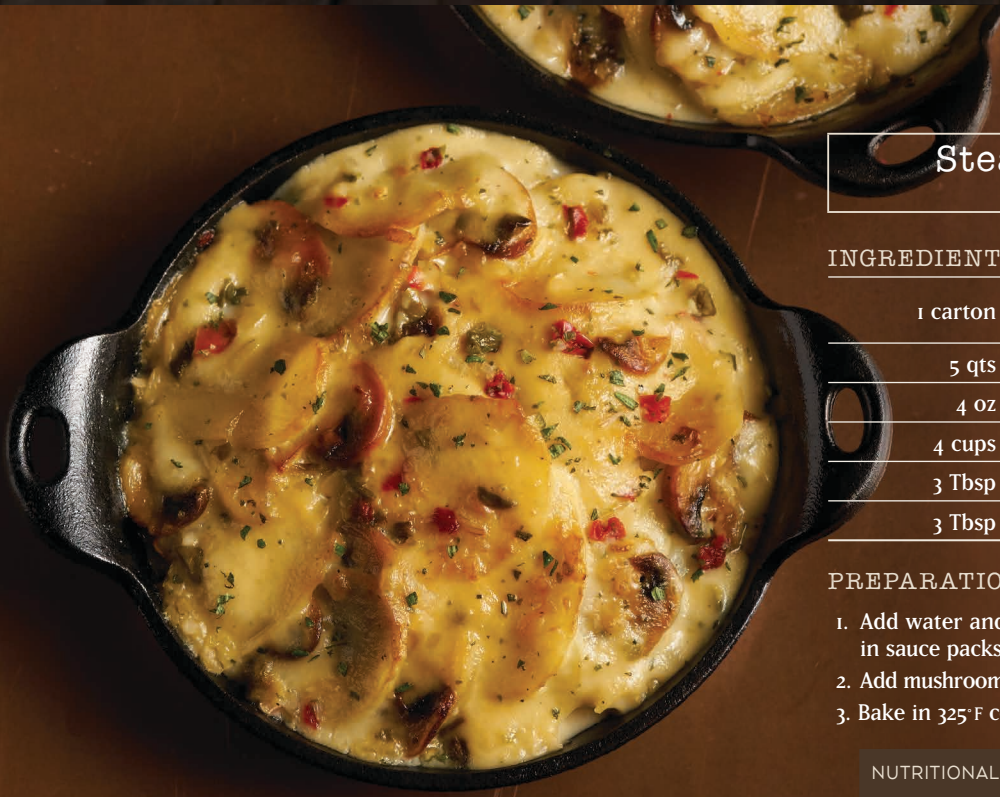


MAKE YOUR BEST SIDES, Even Better.

Perfect for
Healthcare



Steakhouse Potato Bake

YIELD: 54, #8 SCOOP

Hospitals & Senior Living

INGREDIENTS

1 carton	BAF Scalloped O'Brien Style Potato Casserole - Reduced Sodium (SKU 10054)
5 qts	Boiling water
4 oz	Butter, unsalted
4 cups	Caramelized mushrooms, white button, sliced
3 Tbsp	Rosemary, fresh, chopped
3 Tbsp	Onion flakes

PREPARATION

1. Add water and butter to 2½" deep, full-size steamtable pan. Stir in sauce packs until dissolved.
2. Add mushrooms, rosemary, onion flakes and potato slices. Stir well.
3. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories:	Fat:	Sat Fat:	Sodium:	Carb:	Protein:
	90	2.5g	1g	240mg	15g	2g



Italian Potato Casserole

YIELD: 53, #8 SCOOP

Long Term Care, Hospitals & Senior Living

INGREDIENTS

1 carton	BAF Au Gratin Potato Casserole - Reduced Sodium (SKU 20922)
5 qts	Boiling water
4 oz	Butter, unsalted
2 cups	Crushed tomato, NSA
1 Tbsp	Garlic salt
2 Tbsp	Oregano, dried

PREPARATION

1. Add water and butter to 2½" deep, full-size steamtable pan. Stir in sauce packs until dissolved.
2. Add tomatoes, garlic salt and oregano. Stir well.
3. Add potato slices. Stir well.
4. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories:	Fat:	Sat Fat:
	90	2.5g	1g
	Sodium:	Carb:	Protein:
	230mg	15g	1g

Potato Chowder Bake

YIELD: 60, #8 SCOOP

Hospitals & Senior Living

INGREDIENTS

1 carton	BAF Scalloped Potato Casserole - Reduced Sodium (SKU 94595)
5 qts	Boiling water
4 oz	Butter, unsalted
2½ cups	Caramelized onions, sliced
2 cups	Celery, ¼" diced
3 cups	Carrots, shredded
1 Tbsp	Thyme, dried
½ cup	Lemon juice (fresh or concentrate)

PREPARATION

1. Add water and butter to 2½" deep, full-size steamtable pan. Stir in sauce packs until dissolved.
2. Add onions, celery, carrots, thyme and lemon juice. Stir well.
3. Add potato slices. Stir well.
4. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories:	Fat:	Sat Fat:
	80	2g	1g
	Sodium:	Carb:	Protein:
	220mg	15g	1g

MAKE YOUR BEST SIDES, Even Better.



Ranch Potato Bake

YIELD: 32, 6-oz SERVINGS

INGREDIENTS

1 carton	BAF Scalloped Potato Casserole - Reduced Sodium (SKU 94595)
5 qts	Boiling water
2 oz	Ranch seasoning (i.e. Hidden Valley®)
3 Tbsp	Onion flakes

PREPARATION

1. Add water to 2 1/2" deep, full-size steamtable pan. Stir in sauce packs, ranch seasoning and onion flakes until dissolved.
2. Add potato slices. Stir well.
3. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories: 125	Fat: 1g	Sat Fat: 0g	Sodium: 360mg	Carb: 25g	Protein: 2g
COMPONENTS	1/2-cup starchy vegetable					



Healthy Start Breakfast Bake Entrée

YIELD: 28, 1 CUP SERVINGS

INGREDIENTS

1 carton	BAF Au Gratin Potato Casserole - Reduced Sodium (SKU 20922)
5 qts	Boiling water
1 tsp	Black pepper, ground
3 cups	Liquid eggs, whisked
14 oz	Cheddar cheese, reduced fat

PREPARATION

1. Add water to 2 1/2" deep, full-size steamtable pan. Stir in sauce packs until dissolved.
2. Add potatoes and pepper. Then add egg and gently stir. Evenly top with cheese.
3. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories: 215	Fat: 6g	Sat Fat: 2.6g
	Sodium: 430mg	Carb: 28g	Protein: 9g
COMPONENTS	3/4 cup starchy veg. • 1 M/MA		

Chili Cheese Bake

YIELD: 31, 7-oz SERVINGS

INGREDIENTS

1 carton	BAF Au Gratin Potato Casserole - Reduced Sodium (SKU 20922)
5 qts	Boiling water
2 cups	Crushed tomatoes, NSA
1 tsp	Chili powder, NSA
1 Tbsp	Garlic salt
1 1/2 Tbsp	Cumin dried, ground

PREPARATION

1. Add water to 2 1/2" deep, full-size steamtable pan. Stir in sauce packs until dissolved.
2. Add tomatoes, chili powder, garlic salt and cumin. Stir well.
3. Add potato slices. Stir well.
4. Bake in 325°F convection oven for 45-60 min. (425°F conventional).

NUTRITIONALS	Calories: 130	Fat: 1g	Sat Fat: 0g
	Sodium: 280mg	Carb: 27g	Protein: 2g
COMPONENTS	1/2 cup starchy veg.		

BAF Potato Casseroles: Now with 50% Less Sodium, No Artificial Colors or Flavors & Gluten Free