

Cheesy Potato Au Gratin

with **Cheddar Buds®**

Group: Vegetables

Number of Portions: 100

Size of Portions: 1/2 Cup

INGREDIENTS

MEASURE

Potatoes, Raw or Canned
Hot Tap Water
Cheddar Buds, Dry
Onions, Chopped
Black Pepper, Ground
Buttermist® Food & Pan Spray

17 lb.
13 1/3 Cups
6 1/2 Cups
4 Cups
1/3 Cup



PREPARATIONS

Spray two full pans with Buttermist. Slice potatoes and place half in each prepared pan.

Mix hot tap water with Cheddar Buds. Whisk to reconstitute.

Add chopped onions and pepper to Cheddar Buds. Stir to blend.

Pour half over each pan of potatoes and stir to coat. Cover with foil.

Bake at 350°F for 30-35 minutes. Uncover and bake 10 minutes.

Nutritional Information

Nutrients are based upon 1 Portion Size: 1/2 Cup

Calories	84 kcal	Cholesterol	3.43 mg	Protein	1.40 g	Calcium	10.99 mg	8.36% Calories from Total Fat
Total Fat	0.78 g	Sodium	239.82 mg	Vitamin A	1.30 RE	Iron	0.45 mg	0.25% Calories from Saturated Fat
Saturated Fat	0.02 g	Carbohydrate	18.43 g	Vitamin A	8.32 IU	Water¹	100.22 g	0.00%* Calories from Trans Fat
Trans Fat¹	0.00 g	Dietary Fiber	2.05 g	Vitamin C	15.66 mg	Ash¹	0.80 g	87.65% Calories from Carbohydrates
								6.68% Calories from Protein

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values



HACCP Process: #2 Same Day Service

3.27.15