

Breakfast Hash



| Recipe Rating | | | | |
|---------------|------------|--|--|--|
| Total Time | 60 Minutes | | | |
| Cooking Time | 50 Minutes | | | |
| Total Labour | 10 Minutes | | | |
| Knife Skills | Basic | | | |

Equipment

| Chef's knife/Peeler/Cutting |
|-------------------------------------|
| Board |
| Potato Mashed/Mixer |
| Spoon/Scoop |
| 1/2 size- 2" deep production pans |
| Bulk Retherm Cart (or regular oven) |
| or Tray Service Retherm Cart |

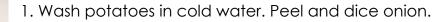
Nutrition Facts Valeur nutritive

| Per 1 serv (123g) / par 1 serv (123g) | | |
|---------------------------------------|----------|--|
| Amount % Dai | ly Value | |
| Teneur % valeur quot | tidienne | |
| Calories / Calories 110 | | |
| Fat / Lipides 1g | 1% | |
| Saturated / satures Og | | |
| + Trans / trans 0g | 1% | |
| Cholesterol / Cholesterol Omg | | |
| Sodium / Sodium 85mg | 4% | |
| Carbohydrate / Glucides 24g | 8% | |
| Fibre / Fibres 2g | 10% | |
| Sugars / Sucres 2g | | |
| Protein / Proteines 2g | | |
| Vitamin A / Vitamine A | | |
| Vitamin C / Vitamine C | 25% | |
| Calcium / Calcium | 2% | |
| Iron / Fer | 6% | |

burlodge

| | 25 Portions | | 50 Portions | |
|-------------------------|-------------|------------|-------------|------------|
| | Metric | Standard | Metric | Standard |
| Potatoes, Baby, Skin on | 2.75 Kg | 6.1 Lbs | 5.5 Kg | 12.2 Lbs |
| Water | 2.5 L | 2.6 quarts | 5 L | 5.2 quarts |
| Olive Oil, Extra Virgin | 22 mL | ³∕₄ fl oz | 40 gm | 1.5 fl oz |
| Onions, Fresh Diced | 50 gm | 1.8 oz | 100 gm | 3.6 oz |
| White Pepper | 5 mL | 1 tsp | 10 mL | 2 tsp |
| Salt | 6 mL | 1.2 tsp | 12 mL | 2.4 tsp |
| Garlic Powder | 10 mL | 2 tsp | 20 mL | 1 1/3 Tbsp |

Method



Combine olive oil, onions, white pepper, salt and garlic powder and set aside.

Place potatoes in a ½ size- 2" deep production pan and add water until pan is half filled.

burlodge



Place pan in Multigen for 50 minutes or until potatoes are tender. When cooked, drain water. Smash potatoes in pan.

Alternatively, steam or boil potatoes using another cooking method.

3. Add mixture to the pan and fold in until combined.

Serve Hot.



4. **Bulk:** Portion into service dishes or leave in bulk for dining room service.

Cold Plating: allow to cool and plate alone or as a side dish. Place on the hot side of the tray prior to service.

Garnish: **n/a**

Food Accompany: Any breakfast protein

burlcdge