

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

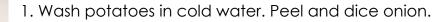
Nutrition Facts Valeur nutritive

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%	

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	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.

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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

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