

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
½ 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 Teneur	% Daily Value % valeur quotidienne
Calories / Calories	110
Fat / Lipides 1g	1%
Saturated / satures 0g	
+ Trans / trans 0g	1%
Cholesterol / Cholesterol	0mg
Sodium / Sodium	85mg
Carbohydrate / Glucides	24g
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%

	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	¾ 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	
	<p>1. Wash potatoes in cold water. Peel and dice onion.</p> <p>Combine olive oil, onions, white pepper, salt and garlic powder and set aside.</p>
	<p>Place potatoes in a ½ size- 2" deep production pan and add water until pan is half filled.</p> <p>Place pan in Multigen for 50 minutes or until potatoes are tender. When cooked, drain water. Smash potatoes in pan.</p> <p>Alternatively, steam or boil potatoes using another cooking method.</p>
	<p>3. Add mixture to the pan and fold in until combined.</p> <p>Serve Hot.</p>
	<p>4. Bulk: Portion into service dishes or leave in bulk for dining room service.</p> <p>Cold Plating: allow to cool and plate alone or as a side dish. Place on the hot side of the tray prior to service.</p>
<p>Garnish: n/a</p>	
<p>Food Accompany: Any breakfast protein</p>	

