

Herbed Breakfast Hash



Recipe Rating	
Total Time	65 Minutes
Cooking Time	50 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Potato Masher/Mixer
Spoon/Scoop
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts Valeur nutritive	
Per 1 serv (121g) / par 1 serv (121g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories	110
Fat / Lipides 1g	2%
Saturated / satures	0g
+ Trans / trans	0g
Cholesterol / Cholesterol	0mg
Sodium / Sodium	10mg
Carbohydrate / Glucides	23g
Fibre / Fibres	2g
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, Fresh, (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	25 mL	0.9 fl oz	50 mL	1.8 fl oz
Garlic Powder	10 mL	2 tsp	20 mL	1 1/3 Tbsp
Basil, Fresh, Chopped	30 mL	1 fl oz	60 mL	2 fl oz
White Pepper	2.5 mL	1/2 tsp	5 mL	1 tsp

Method



1. Wash potatoes in cold water. Peel and dice onion.

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

Note: any herb combination can be used as desired.



2. Place potatoes in a 1/2 size- 2" deep production pan and add water until pan is half filled.

Place pan in Multigen for 50 minutes or until potatoes are tender. 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: **Finely chopped basil or other herbs as desired**

Food Accompany: **Any breakfast protein**