

# Potato Patties

Meat Alternate-Vegetables

Vegetables

I-04

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated potato flakes	15 oz	1 qt 2 cups	1 lb 14 oz	3 qt	1. In a bowl, combine potato flakes and baking powder. Set aside.
Baking powder		1 Tbsp		2 Tbsp	
Boiling water		1 qt 1 1/4 cups		2 qt 2 1/2 cups	2. In a mixing bowl, use the paddle attachment on low speed to combine boiling water, parsley, and salt for 10 seconds. Slowly mix in potato flakes until liquid is absorbed.
Dried parsley flakes		1/4 cup 2 Tbsp		3/4 cup	
Salt		2 tsp		1 Tbsp 1 tsp	3. Slowly add eggs and cheese. Mix on medium speed for 1 minute until smooth.
Fresh large eggs OR		3 each		6 each	
Frozen whole eggs, thawed	6 oz	3/4 cup	12 oz	1 1/2 cups	4. Using a No. 16 scoop (2 oz), portion 12 or 13 patties (3 x 4) onto lightly greased half-sheet pans (18" x 13" x 1"). Flatten cakes slightly and spray with vegetable spray to aid in the browning process.
Monterey Jack cheese, shredded	11 oz	2 3/4 cups	1 lb 6 oz	1 qt 1 1/2 cups	
					5. To Bake: Conventional Oven: 375 degrees F, 20 minutes Convection Oven: 350 degrees F, 10 to 15 minutes Bake until golden brown and crisp.
					CCP Heat to 155 degrees F or higher for at least 15 seconds.
					6. CCP Hold for hot service at 140 degrees F or higher.

SERVING:	YIELD:	VOLUME:
1 patty provides the equivalent of 1/2 oz of cooked lean meat and 3/8 cup of vegetable	<b>25 Servings:</b> 4 lb 1 oz <b>50 Servings:</b> 8 lb 2 oz	<b>25 Servings:</b> <b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	118	<b>Saturated Fat</b>	2.6 g	<b>Iron</b>	.8 mg
<b>Protein</b>	5 g	<b>Cholesterol</b>	40 mg	<b>Calcium</b>	139 mg
<b>Carbohydrate</b>	14 g	<b>Vitamin A</b>	44 RE/235 IU	<b>Sodium</b>	341 mg
<b>Total Fat</b>	4.5 g	<b>Vitamin C</b>	15 mg	<b>Dietary Fiber</b>	1 g