

Potato Chowder Bake



Menu Description:

All of the comfort of your favorite pot pie, baked into a savory casserole bake.

Suggested Menu Price: \$2.99

Time: 60 minutes

Approx. Cost: \$0.25

Yield: 60 servings, #8 scoop

PROFIT: \$2.74

INGREDIENTS:

- 1 carton BAF Scalloped Potato Casserole – Reduced Sodium (SKU 94595)
- 5 qt Boiling water
- 4 oz Butter, unsalted
- 2 1/2 cups Caramelized onions, sliced
- 2 cups Celery, 1/4" diced
- 3 cups Carrots, shredded
- 1 Tbsp Thyme, dried
- 1/3 cup Lemon juice (fresh or concentrate)

INSTRUCTIONS:

1. Add water and butter to 2-1/2" deep, full-size steam table pan. Stir in sauce pack until dissolved.
2. Add onion, celery, carrots, thyme, and lemon juice. Stir well.
3. Add potato slices. Stir well.
4. Bake in 325° F convection oven for 45-60 min (425° F conventional).

NUTRITIONAL INFORMATION PER SERVING:

Calories – 80

Protein – 1 g

SatFat – 1 g

Fat – 2 g

Carbs – 15 g

Fiber – 1 g

Iron – 2 %

Sodium – 220 mg

Potassium – 115 mg

Vitamin A – 15 %