



Sweet Potato Hash

Q-336-00
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions

Each Portion: $\frac{3}{4}$ cup (3- $\frac{1}{2}$ oz)

Temperature: 350°F (177°C)

Time: 28 - 34 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
WATER	4- $\frac{1}{2}$ gal	37 lb 9 oz	
SALT	$\frac{1}{2}$ cup	3- $\frac{1}{4}$ oz	
POTATOES, SWEET, UNPEELED, DICED 1-INCH	5 gal + 2- $\frac{3}{4}$ qt	26 lb 2 oz	26 lb 2 oz
OIL, CANOLA	1 qt + $\frac{1}{2}$ cup	2 lb 2 oz	
ONION, YELLOW, DICED $\frac{1}{2}$ -INCH	1- $\frac{1}{2}$ gal	6 lb 15 oz	7 lb 2 oz
GARLIC, PREMINCED IN WATER	1- $\frac{1}{2}$ cup + 2 tbsp	9- $\frac{3}{4}$ oz	
SALT	$\frac{1}{2}$ cup + 2 tbsp	4- $\frac{3}{4}$ oz	
PEPPER, BLACK, GROUND	1 tbsp	0.21 oz	

DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes to 1-inch, dice onion to $\frac{1}{2}$ -inch.
2. Preheat griddle to 350°F (177°C).
3. In a steam-jacketed kettle, heat water and salt to a boil.
4. Add potatoes and simmer for 8 to 9 minutes or until fork-tender. Drain potatoes and reserve for use in Step 5c.

5. Batch prepare hash for 33 portions according to following instructions:

RECIPE NOTES

1. This recipe was assembled utilizing batch preparation methods in accordance with equipment and procedures listed.
2. Add 2 qt (2 lb 5 oz) onions to griddle, sauté for 5 minutes.
3. Add 1 qt (1 lb) sweet potatoes to griddle, sauté for 5 minutes. Add 2 tsp (3/4 oz) salt and 1 tsp (1/4 oz) pepper, toss lightly.
4. Cook hash for 15 to 20 minutes tossing occasionally, allowing potatoes to sit for a few minutes at a time in order to

NUTRITION FACTS

Calories	171
Carbohydrates	20 g
Sugars*	7 g
Protein	2 g
Fat	10 g
Saturated Fat	0.8 g
Sodium	623 mg
Calcium	36 mg
Fiber	2.8 g



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