

Corn and Potato Hash

Q-333-00
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions
Each Portion: $\frac{3}{4}$ cup (4- $\frac{1}{4}$ oz)
Temperature: 375°F (191°C)
Time: 50 - 52 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
OIL, CANOLA (for potatoes)	2- $\frac{1}{2}$ cup	1 lb 3 oz	
POTATOES, RUSSET, DICED $\frac{3}{4}$ INCH	4 gal + $\frac{3}{4}$ qt	21 lb 2 oz	
OIL, CANOLA (for vegetables)	$\frac{3}{4}$ cup	5- $\frac{3}{4}$ oz	
CORN, CANNED, WHOLE KERNEL, DRAINED	1 gal + 3- $\frac{1}{2}$ qt	10 lb 14 oz	2- $\frac{1}{2}$ No. 10 Cans
ONION, YELLOW, DICED $\frac{1}{2}$ INCH	1 gal	4 lb 10 oz	5 lb 2 oz
PEPPER, BELL, GREEN, DICED $\frac{1}{2}$ INCH	1 gal	4 lb 9 oz	5 lb 11 oz
SALT	$\frac{1}{2}$ cup	5 oz	
GARLIC, GRANULATED	2 tbsp + 2 tsp	0.92 oz	
PEPPER, BLACK, GROUND	2 tbsp	0.49 oz	

DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice bell pepper and onion to $\frac{1}{2}$ -inch and potatoes to $\frac{3}{4}$ -inch.
2. Preheat tilt skillet to 375°F (191°C).
3. Heat 2- $\frac{1}{2}$ cups (1 lb 3 oz) oil on griddle.
4. Add potatoes and cook for 40 minutes, flipping occasionally, allowing potatoes to obtain a lightly brown crust.
5. Push potatoes to the side of the griddle and add $\frac{3}{4}$ cup (5- $\frac{3}{4}$ oz) oil.
6. Place corn, onion and bell pepper on oil and toss to coat.
7. Add salt, garlic and pepper to vegetables. Toss all vegetables together, evenly distributing the spice mixture. Cook for an additional 10 to 12 minutes. CCP: Internal temperature must reach 135°F (57°C).
8. Remove from heat and serve immediately or CP: hold hot at 135°F (57°C).

RECIPE NOTES

1. This recipe was assembled utilizing batch preparation methods in accordance with equipment and procedures listed. Adjustments may need to be made at your facilities based on available space and equipment.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	186
Carbohydrates	26 g
Sugars*	4 g
Protein	3 g
Fat	8 g
Saturated Fat	0.7 g
Sodium	647 mg
Calcium	20 mg
Fiber	3.1 g



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