

Recipe from Chef Brenda, RDN

Panko Garlic Topped Mashed Potatoes

Or swirl the potato mixture on top of Shepherd's Pie, chili or any stew, then top with the garlic crumbs. In place of Panko you could use whole-grain rich bread crumbs to count as a whole grain.

Ingredients:

	100 Portions	
	Weight	Measure
Panko Breadcrumbs Topping		
Panko breadcrumbs	1 lb	1 qt 2 3/4 cups 2 Tbsp
Granulated garlic		1/2 cup 2 Tbsp
Mashed Potatoes		
Nonstick cooking spray		3 sprays
Mashed potatoes, butter-flavored, reduced sodium, dehydrated	4 lb 6 oz	2 1/2 bags
Hot water, tap		2 1/2 gal
Granulated garlic		1/4 cup 1 Tbsp
White whole wheat flour	1 lb	3 3/4 cups
Green onions, fresh, chopped with tops	1 lb 11 oz	1 qt 2 1/4 cups



Directions:

1. **Preheat oven** to 350° F.
2. **Season Panko:** In medium bowl, mix panko breadcrumbs and granulated garlic.
3. **Prepare Sheet Pan(s):** One full sheet pan per full bag dehydrated potatoes (28 oz bag). One half sheet pan per half bag dehydrated potatoes (14 oz). Spray sheet pans with nonstick cooking spray.
4. **Prepare & Season Mashed Potatoes:** Prepare mashed potatoes according to manufacturer's instructions. Each full bag (28 oz): Whisk in 2 Tbsp granulated garlic and 1 gallon water. Each half bag (14 oz): Whisk in 1 Tbsp granulated garlic per and 1/2 gallon water.
5. **Prepare Sheet Pan Potatoes:** Using a rubber spatula, spread prepared mashed potatoes evenly into prepared sheet pan(s). Each full sheet pan (28 oz bag): Sprinkle evenly with 2 1/2 cups green onions. Top with 2 1/2 cups seasoned panko breadcrumbs. Each half sheet pan (14 oz bag): Sprinkle evenly with 1 1/4 cups green onions. Top with 1 1/4 cups seasoned panko breadcrumbs.
6. **Bake Potatoes:** Bake potatoes in the oven for 20 minutes, turning each pan halfway through cooking for even cooking and browning. CCP: Heat and hold at 140° F or higher.
7. **Serve:** Cut each full sheet pan into 4 x 10 pieces using a dough divider. Cut each half pan 4 x 5. Serve one piece.

Nutrients Per One Serving (K-12):

Calories	109 kcal
Saturated Fat	0 g
Sodium	182 mg

Components Per One Serving (K-12):

Meat/Meat ALT	Grain	Vegetable(s)	Fruit	Milk
0 oz. eq.	0 oz. eq.	1/2 cup	0 cups	0 cups

Vegetable Subgroups:

Dark Green	Red/Orange	Legumes	Starchy	Other
0 cups	0 cups	0 cups	1/2 cup	0 cups

Category:	Starchy Vegetable Side
Portion Size(s):	1/2 cup
Meal Components:	1/2 cup starchy vegetable

Find a variety of mashed potato products:

Basic American Foods www.baffoodservice.com/baf-advantage/k-12-schools

Lamb Weston www.lambweston.com/resources/k-12-markets

McCain www.mccainusafoodservice.com/channels/k-12

Oregon Potato Company www.oregonpotato.com/products/potatoes

Simplot www.simplotfoods.com/customers/K-12-food-service

