

Potato Chowder Bake

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

Prep Time:

Cook/Bake Time:

Yield: 60, #8 scoop



INGREDIENTS

1 carton	BAF Scalloped Potato Casserole – Reduced Sodium
5 qts	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)

DIRECTIONS

1. Add water and butter to 2-1/2" deep, full-size steamtable pan. Stir in sauce packs 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 gm
Fats - 2 gm	Carbs - 15 gm	Fiber - 1 g
Iron - 2 %	Sodium - 220 mg	Potassium - 115 mg
Vitamin A - 15 %	Vitamin C - 10 %	Calcium - 2 mg