

Lemon Pepper Broccoli Potato Casserole

Buttery scalloped potatoes with a hint of lemon and broccoli.

Prep Time:

Cook/Bake Time:

Yield: 57, #8 scoop



INGREDIENTS

1 carton	BAF Scalloped Potato Casserole – Reduced Sodium
3 Tbsp	Lemon pepper seasoning (McCormick)
5 qt	Boiling water
1/3 cup	Lemon juice (fresh or concentrate)
4 oz	Butter, unsalted
6 cups	Broccoli florets (fresh)

DIRECTIONS

1. Add water and butter to 2-1/2" deep, full-size steamtable pan. Stir in sauce pack, lemon pepper seasoning and lemon juice until dissolved.
2. Add potato slices and broccoli florets. Stir well.
3. Bake in 325° F convection oven for 45-60 min (425° F conventional).

NUTRITIONAL INFORMATION PER SERVING

Calories -	Protein - 2 g	SatFat - 1 gm
Fats - 2.5 gm	Carbs - 15 gm	Fiber - 1 g
Iron - 2 %	Sodium - 210 mg	Potassium - 120 mg
Vitamin A - 8 %	Vitamin C - 25 %	Calcium - 2 mg