



# Hash Brown Stacker

## USDA Recipe for Schools

Our Hashbrown Stacker is a fun (gluten free) take on the traditional hamburger. A hash brown is topped with lean ground beef and all the traditional burger toppings.

### NSLP/SBP CREDITING INFORMATION

**1 Hash Brown Stacker provides 1 oz equivalent meat/meat alternate and ¼ cup starchy vegetable.**

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Frozen hash brown patty (2 ¼ oz patties)	7 lb ½ oz	50 each	14 lb 1 oz	100 each	<p><b>1</b> Place 25 hash brown patties on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p><b>2</b> Bake: Conventional oven: 375 °F for 15–18 minutes. Convection oven: 375 °F for 10 minutes.</p> <p><b>3</b> Critical Control Point: Heat to 135 °F or higher.</p> <p><b>4</b> Critical Control Point: Hold for hot service at 135 °F or higher.</p>

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>5</b> Set aside for step 11.
*Fresh onions, chopped	8 oz	1 ½ cups	1 lb	3 cups	<b>6</b> In a large stock pot, add onions and pickles. Saute uncovered over medium-high heat for 1–2 minutes until translucent.
Pickles, dill, chopped	12 oz	2 cups	1 lb 8 oz	1 qt	
Ground beef, raw (no more than 10% fat)	3 lb	1 qt 2 cups	6 lb	3 qt	<b>7</b> Add beef and pepper. Cook uncovered over medium–high heat for 3–4 minutes. Stir often until meat is well done.
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
					<b>8</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					<b>9</b> Remove beef mixture from heat. Drain in a colander. Set aside for step 11.
					<b>10</b> Assembly per pan:
					<b>11</b> Using a No. 30 scoop, portion 2 Tbsp (about 1 oz) beef mixture on top of each hash brown patty.
Low-fat cheddar cheese, shredded	1 lb 4 oz	1 qt 1 cup	2 lb 8 oz	2 qt 2 cups	<b>12</b> Sprinkle 1 Tbsp 1 ¼ tsp (about 2/5 oz) cheese on top of beef mixture.
					<b>13</b> Bake: Conventional oven: 375 °F for 15–18 minutes. Convection oven: 375 °F for 10 minutes.
Ketchup	12 oz	1 cup 2 Tbsp	1 lb 8 oz	2 ¼ cups	<b>14</b> Drizzle 1 tsp (about 0.24 oz) ketchup over each patty.
Mustard	12 oz	1 cup 2 Tbsp	1 lb 8 oz	2 ¼ cups	<b>15</b> Drizzle 1 tsp (about 0.24 oz) mustard over each patty.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>16</b> Critical Control Point: Hold for hot service at 135 °F or higher.
					<b>17</b> Serve 1 Hash Brown Stacker.



**NUTRITION INFORMATION**

For 1 Hash Brown Stacker.

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>123</b>
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<b>Total Fat</b>	<b>3 g</b>
Saturated Fat	1 g
Cholesterol	15 mg
<b>Sodium</b>	<b>305 mg</b>
<b>Total Carbohydrate</b>	<b>16 g</b>
Dietary Fiber	2 g
Total Sugars	4 g
Added Sugars included	N/A
<b>Protein</b>	<b>9 g</b>
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Vitamin D	1 IU
Calcium	60 mg
Iron	1 mg
Potassium	333 mg

N/A=data not available.

**SOURCE**

USDA Standardized Recipes Project.

**MARKETING GUIDE**

Food as Purchased for	50 Servings	100 Servings
Mature onions	10 oz	1 lb 4 oz

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

**YIELD/VOLUME**

50 Servings	100 Servings
About 3 lb 5 oz	About 6 lb 10 oz
About 1 qt 2 ⅔ cups/50 stackers	About 3 qt 1 ¼ cups/100 stackers