

# Hash Brown Casserole with Aged Cheddar



*This taste sensation combines aged cheddar with delicious hash browns to create a flavorful casserole that offers a convenient breakfast option.*

Ingredient	Usage Level (%)
Hash Brown Shreds, IQF	47.38
Yellow Onions, 3/8 Diced	18.23
<b>Cheddar Cheese, Low Fat, Sharp, Shredded</b>	<b>10.56</b>
<b>Sour Cream</b>	<b>6.11</b>
Water	5.26
<b>Whole Milk</b>	<b>4.01</b>
Creamy Soup Base 42904-48D, Kerry	3.35
Parmesan Cheese, Shredded	1.62
<b>Butter, Unsalted</b>	<b>1.52</b>
Chicken Base 458, Givaudan	1.15
Polar Tex Starch 06732	0.55
Salt	0.09
Velveeta Sauce Mix 7089800, Kraft	0.06
Annatto Solution (Annatto Powder AFCWS4600P 0.99%, Water 99.1%)	0.05
Mustard, Yellow	0.01
Tabasco Sauce	0.01
Onion, Granulated	0.01
White Pepper, Ground	0.01
Mustard Flour	0.01
Nutmeg, Ground	0.01
<b>TOTAL</b>	<b>100.00 %</b>

## Preparation:

- Slurry starch in partial water. Slurry mustard, tabasco, granulated onion, white pepper, mustard flour, salt, chicken base, nutmeg and annatto solution in partial water.
- Add butter to kettle and heat.
- Add onions and saute until translucent but not brown.
- Add base/slurry and remaining water to the kettle. Whisk in creamy soup base and Velveeta sauce mix until dissolved. Stir in cream.
- Bring to 190°F. Add starch slurry and hold for 5 minutes. Blend in cheese and sour cream.
- Bring to 190°F. Add hash browns.
- Bring to 100%.
- Portion into cups.
- Bake at 350°F for 30 minutes.

Developed by Chef John Folse & Company, Gonzales, LA.  
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## Market Insights:

- Many consumers look forward to a hot morning meal, but few have time to prepare traditional breakfast foods
- High-quality, frozen breakfast items allow busy consumers to enjoy a weekend-style breakfast any day of the week

## Benefits of Using Dairy Ingredients — Cheese:

- Distinct and exciting taste that adds value to frozen foods
- Builds body and texture
- Provides beneficial nutrients found in dairy foods, such as protein and calcium

## Sour Cream:

- Flavorful, creamy taste with a rich body texture

## Butter:

- Mild and pleasurable dairy flavor that blends well with other ingredients

Nutrition Facts	
Serving Size 1 Casserole (152g)	
Servings Per Container	
Amount Per Serving	
<b>Calories 180</b>	Calories from Fat 80
% Daily Value*	
<b>Total Fat 9g</b>	<b>13%</b>
Saturated Fat 5g	<b>27%</b>
Trans Fat 0g	
<b>Cholesterol 30mg</b>	<b>9%</b>
<b>Sodium 520mg</b>	<b>22%</b>
<b>Total Carbohydrate 17g</b>	<b>6%</b>
Dietary Fiber 1g	<b>5%</b>
Sugars 3g	
<b>Protein 10g</b>	
Vitamin A 6%	• Vitamin C 10%
Calcium 15%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Enjoy this sample, courtesy of Dairy Management Inc.™ Call **1-800-248-8829** for assistance with new formulations and product development. For additional sample formulations and the latest on dairy ingredients, visit [www.innovatewithdairy.com](http://www.innovatewithdairy.com).