

# Mashed Potato Bar

## School Operator Recipe

School District: Greenville County School District  
Operator: Joe Urban



Ingredients	Servings 100 - 4oz		Directions
	Weight	Measure	
Mashed potatoes		100 (1/2 cup)	<ol style="list-style-type: none"> <li>Gather all ingredients for preparation.</li> <li>Prepare potatoes using instructions on the bag. Transfer potatoes to 4" shotgun pans.</li> <li>Prepare both gravy mixes following instructions on the bags. Place product into 4" deep 1/4 size hotel pans.</li> <li>Steam all meat choices. Transfer to 4" shotgun pans.</li> <li>Place all products in hot holding cabinet maintaining an internal temperature of 140-150 degrees.</li> <li>Serving: 4 oz. spoodle of potatoes will provide 1/2 cup of starchy vegetable for 2 oz. of meat/meat alternate.</li> </ol>
Gravy, mix brown	1 bag		
Water		1 gallon	
Gravy, chicken	1 bag		
Meatballs, frozen, USDA	1 bag		
Turkey Pot Roast, USDA	1 bag		
Chicken, USDA (your choice)	1 bag		

### Operator Notes:

Choose 3 meat options for the mashed Potato Bar:

- Meatballs (offer 5)
- USDA Turkey Pot Roast (Offer 3 oz)
- USDA Diced Chicken (Offer 2 oz)
- USDA Chicken Leg Meat (Offer 3 oz)
- USDA Diced Turkey (offer 4 oz)

Please note, pans used in directions are based on 100 servings, plan accordingly based on number of servings!

What do the students of Greenville County Schools love to eat for lunch? Mashed potatoes! Joe Urban serves mashed potatoes to all of his 76,000 Greenville County students every three weeks. The students are given a choice of protein, but Joe says the two most popular options by far are Turkey Pot Roast and Meatballs, both topped with brown gravy.

### Times

Prep Time:

Cook Time:

Ready Time:

