

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.



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.

INGREDIENTS

	Usage Levels (%)
Hash Brown Shreds, IQF	47.38
Yellow Onions, 3/8 Diced	18.23
Cheddar Cheese, Low Fat, Sharp, Shredded	10.56
Sour Cream	6.11
Water	5.26
Whole Milk	4.01
Creamy Soup Base 42904-48D, Kerry	3.35
Parmesan Cheese, Shredded	1.62
Butter, Unsalted	1.52
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
Total	100.00

BENEFITS OF USING U.S. DAIRY

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

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size 1 Casserole (152g)
Servings Per Container

Amount Per Serving	
Calories 180	Calories from Fat 80
% Daily Value*	
Total Fat 9g	13%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 30mg	9%
Sodium 520mg	22%
Total Carbohydrate 17g	6%
Dietary Fiber 1g	5%
Sugars 3g	
Protein 10g	
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

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PREPARATION

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

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by Chef John Folse & Company, Gonzales, LA. ©2014 U.S. Dairy Export Council.