

Kentucky Breakfast Hash

School Operator Recipe

School District: Wolfe County School District
Operator: Lunchroom Manager Diana Allen



Ingredients	Servings 60		Directions
	Weight	Measure	
Eggs, scrambled	5 qt.		<ol style="list-style-type: none"> 1. Preheat convection oven to 325 F. or conventional oven to 350 F. 2. Pour scrambled eggs with milk into a mixing bowl. Add salt, pepper and dried parsley. Stir to combine and set aside. 3. Stir to combine and set aside. 4. Spray a 17 X 25 X 2 baking pan with butter buds spray. 5. Layer hash browns into pan, sprinkle with onions. 6. Next add chopped ham and bacon. Top with 2 c. shredded cheddar cheese. 7. Pour egg mixture over layers. Top with 2 c. remaining cheese. 8. Bake for 30 - 40 minutes until internal temperature reaches 160 F. 9. Cut into squares for 60 servings. <p>SERVING TIPS: serve with salsa and a biscuit on the side. Add a milk and a juice for a complete meal</p>
Hash browns, frozen shredded	13lb		
Ham, chopped		3 cup	
Bacon, cooked chopped		1 cup	
Onions, finely chopped		1/2 cup	
Cheddar cheese, shredded		4 cup	
Salt		1 tsp	
Black pepper, ground		1 1/2 tsp	
Parsley, dried		1 tsp	
Pan release spray		As needed	

Operator Notes:

During National Breakfast Week, we tried this and it was a success. The kids loved it. To see their little faces light up when you tell them that all the things they like is in one recipe is totally awesome. Some said, "Can we have this again tomorrow?" Others said, "This is the best." When they tell you that you are the best cookers in the world just melts our hearts. You know kids can be your best critics because they will tell you just how they feel about the food, either good or bad. Just to know that you have fed at least one child a meal that they truly enjoyed is so rewarding and it makes your job no matter how hard it is seem so much better. Sometimes kids will come back to visit and tell us that they miss us and our food. Just to know that they remember you and what you did for them makes all the hard work and dedication worth it all. We love our job and our kids---all of them.

Times		
Prep Time: 45 min	Cook Time: 30-40 min	Ready Time: 15 min

