

POTATO FRITTATA

Yield 100

Portion 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
243 cal	28 g	18 g	7 g	213 mg	568 mg	175 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
POTATOES,FRESH,PEELED,CUBED	16-1/2 lbs	3 gal	20-3/8 lbs
WATER,BOILING	16-3/4 lbs	2 gal	
SALT	1 oz	1 tbsp	
BROCCOLI,FRESH,CHOPPED	16-1/2 lbs	5 gal 1-1/4 qts	27 lbs
WATER,BOILING	20-7/8 lbs	2 gal 2 qts	
SALT	1/2 oz	3/8 tsp	
TOMATOES,FRESH,SLICED	19 lbs	2 gal 4 qts	19-3/8 lbs
ONIONS,FRESH,CHOPPED	6-1/3 lbs	1 gal 1/2 qts	7 lbs
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
WATER,WARM	7-1/3 lbs	3 qts 2 cup	
EGG WHITES	10-2/3 lbs	1 gal 1 qts	
EGGS,WHOLE,FROZEN	10-3/4 lbs	1 gal 1 qts	
PARSLEY,FRESH,BUNCH,CHOPPED	5-1/4 oz	2-1/2 cup	5-1/2 oz
SALT	1-1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	7/8 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PAPRIKA,GROUND	5/8 oz	2-1/3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	

Method

- 1 Add potatoes to boiling salted water, bring to a boil; reduce heat. Cover; simmer 8 minutes or until tender. Drain well.
- 2 Add broccoli to boiling salted water. Return to a boil; reduce heat. Simmer 5 minutes until tender; cool.
- 3 Combine potatoes, broccoli, tomatoes, onions, and parmesan cheese. Toss lightly. Place 1-1/2 gallon mixture in each lightly sprayed steam table pan.
- 4 Reconstitute milk.
- 5 Thaw eggs. Combine milk, eggs, parsley, salt, pepper, garlic, paprika, and basil. Mix well.
- 6 Pour 2 quarts egg mixture over potato mixture in each pan. Stir to distribute evenly.
- 7 Using a convection oven, bake at 325 F. for 40-45 minutes or until eggs are set on low fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher. Cut 3 by 5.