

Tater Tot Casserole

General Information

Recipe #	Category	Source
1083020	Lunch Entree	Local

Ingredients

Name	Quantity	+	Quantity 2
Onions, raw	2 lbs.		
Spices, garlic powder	2 tsp.		
Soup, Cream of Mushroom, Condensed, 12/50oz, 37.5#, Campbell's, 01266	1 Can, condensed		
Potato, Rounds, Tater Gems, RS, 30#, Simplot Traditional, 10071179004189	20 lbs.		
Worcestershire Sauce	¼ c., 1 tbsp., ⅞ tsp.		
Cheese Cheddar Jack Fancy Shredded	4 lbs.		
Beef, ground, 85% lean meat / 15% fat, raw (Includes foods for USDA's Food Distribution Program)	20 lbs. raw to cook		
Vegetable Blend, 5 Way Mix, Sysco	2 gal.		
Spices, pepper, black	1 tbsp. ground		
Ketchup, Tomato, Canned, 6/#10, 42.75#, Heinz, 10013000512906	1 pt., 1 c.		



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Serving Size	Yield
1 cup	120.00

Nutrition Facts

Serving Size 1 cup (208 gm)

Amount Per Serving		
Calories		374.309
		% Daily Value*
Total Fat	21.373* gm	32.881%
Saturated Fat	7.101 gm	35.505%
Trans Fat	0.488 gm	
Cholesterol	52.055 mg	17.352%
Sodium	506.967 mg	21.124%
Total Carbohydrate	25.431* gm	8.477%
Dietary Fiber	2.406* gm	9.624%
Total Sugars	2.054* gm	
	Includes 1.600 * gm of Added Sugars	
Protein	16.775 gm	33.549%
Vitamin A, RAE	2.283* mcg	0.254%
Vitamin C	0.560* mg	0.933%
Vitamin D	0.057* mcg	0.283%
Calcium	19.524* mg	1.952%
Iron	1.930* mg	10.722%

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for

contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

- 1. Dice onions, mix beef, soup, onions, milk and seasonings in a bowl.
- 2. Spread into 4- 2 inch hotel pans
- 3. Spread 1 bag of tater tots over each pan
- 4. Bake at 375 F for about 45 minutes or until tator tots are brown and internal temp reaches 165
- 5. Remove from oven, cover with 12 oz cheese per pan and place in warmer until service.

CCP: Heat to 165° F or higher for at least 15 seconds

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 135° F.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 135 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated
03-05-2025

Created
06-30-2021

Potassium 502.019* mg **10.681%**

Saturated Fat % of Calories **17.074%**

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2.5 oz
Starchy	0.5 cups

Allergens

Milk

Soy

Attributes

Made from Scratch

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Campbell's Foodservice 🇺🇸

Kraft Heinz 🇺🇸

Simplot 🇺🇸

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