



Backyard BBQ Spud Stuffers

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PREP METHOD: **BAKED**



Dish
Main Dish



Prep Time
5 Mins



Cook Time
20 Mins



Serving
Serves 24 Portion size: Two BBQ chicken filled potato half shells

Ingredients

48 each Potato Half Shells, Frozen

As Needed Nonstick Pan Spray

3 pounds Chicken Breast, Fully Cooked, Shredded

3/4 quart Barbecue Sauce, Prepared

Preparation

1. Preheat the oven to 450 °F.
2. Arrange the frozen half shells onto baking sheets with wire rack inserts.
3. Bake the frozen potato half-shells for 20 minutes, or until they are golden brown and crispy on the outside.
4. Remove from the oven and allow them to cool on the racks. Store in refrigerator until ready to use.
5. Combine the shredded chicken with the barbecue sauce in a large bowl.
6. Place two ounces (1/4th cup or #16 scoop) of the BBQ chicken in each half shell.
7. Serve Chilled. Enjoy!

Meal Components: 1/2 cup starchy vegetable, 4 ounces of meat/ meat alternative

Note: Recommend to serve two BBQ filled potato half shells with a serving of fruit such as watermelon, a whole grain such as cornbread, and pickles with milk.

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Loaded Ranch-Style Mashed Potatoes

★★★★★ 1 Review



POTATO TYPE: **WHITE, RUSSET** / PREP METHOD: **MASHED**



Dish
Side Dish, For School



Prep Time
15 Mins



Cook Time
10 Mins



Serving
Serves 80

Ingredients

12 bags Mashed potato pearls

12oz Ranch Dressing Mix

1 quart, 1 pint Cheddar Cheese, Shredded

60 slices Turkey Bacon, Diced

1/8 cup Parsley, Dried Flake

Preparation

1. In 6 large pans, add 2 gallons of boiling water to each
2. Add dry ranch dressing seasoning to water, stir 2 oz. of ranch seasoning to each pan
3. While slowly stirring pour contents of 2 bags of pearls into each pan
4. Mix thoroughly until all water has been absorbed by pearls
5. Cover with plastic wrap and place in steamer for about 5-10 minutes. This will ensure all pearls have dissolved and create smooth consistency and temp is 140°
6. Top with cheese and chopped bacon. Garnish with the dried parsley. Serve using a #8 scoop

Meal Contribution: 1/2 cup starchy vegetable

Variations

Add additional vegetables like peas ,carrots, and corn for a tasty veggie mix up. Or try these toppings on baked frozen potatoes like fries and tots.

1 Review 

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Tracy Abercrombie



I am going to try this my students love potatoes too. always looking for different ideas.



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Homestyle Mashed Potato Bowl

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POTATO TYPE: WHITE, YELLOW, RUSSET / PREP METHOD: MASHED



Dish

Main Dish, For School

Ingredients

50 Servings

12 pounds fresh russet or dehydrated potatoes

1 quart lowfat 1% milk

4 ounces butter, unsalted

1 1/2 teaspoons garlic powder

1 1/2 teaspoons salt

150 meatballs, beef, frozen (or 2 ounces meat/meat alternative per 3 pieces)

3 quarts 1/2 cup green beans, frozen

3 1/8 cups cheddar cheese, reduced fat, shredded

3 1/8 cups brown gravy, prepared

100 Servings

24 pounds fresh russet or dehydrated potatoes

2 quarts lowfat 1% milk

8 ounces butter, unsalted

1 tablespoon garlic powder

1 tablespoon salt

300 meatballs, beef, frozen (or 2 ounces meat/meat alternative per 3 pieces)

6 quarts 1 cup green beans, frozen

6 1/4 cups cheddar cheese, reduced fat, shredded

6 1/4 cups brown gravy, prepared

Preparation

1. Scrub and peel the potatoes, cut into quarters, and place in a perforated steamer pan, a large stockpot, or a steam jacketed kettle. If using a steamer, steam until the potatoes are tender. If using a stockpot or a kettle, cover with cold water, bring to a boil, and then reduce to a simmer.
2. Continue to simmer until the potatoes are tender, about 20 minutes. Internal temperature should reach at least 135 °F. Drain the potatoes.
3. *Or* If using dehydrated instant mashed potatoes, follow the manufacturer's instructions for preparing the desired number of 1/2 cup servings. Hold hot at or above 135 °F until service.
4. Combine the milk, butter, garlic powder and salt, and heat until the butter melts.

5. Place the potatoes in the bowl of a floor mixer, and mash using the paddle attachment for the mixer.
6. Stop mashing when the potatoes are broken apart but not completely smooth. If no mixer is available, mash using a potato masher.
7. Pour in the warm milk mixture and continue to mash the potatoes until smooth with a few lumps.
8. Place meatballs on parchment-lined sheet pans in a single layer and reheat according to the manufacturer's instructions.
9. Transfer meatballs to a 2-inch steamtable pan and hold hot at or above 135°F until service.
10. Place frozen green beans into perforated steamer pans and steam just until the internal temperature reaches 135°F. Do this just before service and hold at or above 135°F until service.
11. To serve, use a number 8 scoop to portion 1/2 cup mashed potatoes into each portion container. Top with 3 meatballs, 1/4 cup green beans, and 1 tablespoon each of cheddar and brown gravy.

1 bowl = 1/2 cup starchy vegetable, 2 ounce equivalent meat, meat alternative, 1/4 cup other vegetables

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Garlic Mashed Potatoes

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POTATO TYPE: **WHITE, YELLOW, RUSSET** / CUISINE: **AMERICAN** /

PREP METHOD: **INSTANT, MASHED**



Dish

Side Dish, For School



Cook Time

30 Mins



Serving

Serves 100

Ingredients

Garlic Mashed Potatoes

3 gallons 1 quart boiling water

1 gallon potato flakes

- 1/4 cup dried parsley
- 1/8 cup granulated garlic
- 1/8 cup onion powder
- 1/8 cup dehydrated, minced garlic

Preparation

1. Spray 5 gallon steam able pan with cooking spray.
2. Add seasonings.
3. Carefully pour in boiling water. Stir well.
4. Slowly add potato flakes stirring frequently. If potatoes are too stiff add more water.
5. Cover and hold in warming oven until serve

[Learn how to make traditional mashed potatoes.](#)

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Tex-Mex Shepherd's Pie

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POTATO TYPE: **RUSSET** / PREP METHOD: **BAKED**



Dish

Main Dish, For School



Serving

Serves 50 - 100

Ingredients

50 Servings

12 lbs. raw or dehydrated Russet potatoes OR Instant potatoes

1 quart milk, low-fat, 1%

1 1/2 teaspoons garlic powder

1 1/2 teaspoons salt

6 lbs. 5 ounces ground beef (85/15)

1 1/4 cups yellow onion, diced

3 Tablespoons chili powder

2 Tablespoons cumin

1 Tablespoon oregano

1 1/2 teaspoons garlic powder

1 teaspoon salt

3 cups corn kernals, yellow, frozen

2 quarts 2 cups tomatoes, crushed, canned

1 lb. 8 ounces green chilies, diced

1 lb. 9 ounce cheddar cheese, reduced fat, shredded

100 Servings

24 lbs. raw or dehydrated Russet potatoes OR Instant potatoes

2 quarts milk, low-fat, 1%

1 Tablespoon garlic powder

1 Tablespoon salt

2 1/2 cups yellow onion, diced

12 lbs. 10 ounces ground beef (85/15)

1/4 cup 2 tablespoons chili powder

1/4 cup cumin

2 Tablespoons oregano

1 Tablespoon garlic powder

2 teaspoons salt

6 cups corn kernals, yellow, frozen

4 quarts 4 cups tomatoes, crushed, canned

3 lbs. green chilies, diced

3 lbs. 2 ounces cheddar cheese, reduced fat, shredded

Preparation

1. Scrub and peel the potatoes, cut into quarters and place in a perforated steamer pan, large stockpot, tilt skillet or steam-jacketed kettle.
2. If using a steamer, steam until the potatoes are tender. If using a stockpot, tilt skillet or kettle, cover with cold water, bring to a boil, and then reduce to a simmer.
3. Continue to simmer until the potatoes are tender, about 20 minutes.
4. Internal temperature should reach at least 135°F. Drain the potatoes.
5. Or If using dehydrated instant mashed potatoes, follow the manufacturer's instructions for preparing the desired number of 1/2 cup servings. Hold hot at or above 135°F until service.
6. Combine the milk, garlic powder and salt, and heat to 135°F.
7. Place the potatoes in the bowl of a floor mixer, and mash using the paddle attachment for the mixer.
8. Stop mashing when the potatoes are broken apart but not completely smooth.
9. If no mixer is available, mash using a potato masher.
10. Pour in the warm milk mixture and continue to mash the potatoes until smooth with a few lumps. Brown the ground

beef in a large sauté pan, tilts skillet or steam-jacketed kettle.

11. Add the diced onions and continue to cook until the onions are softened.
12. Stir in the chili powder, cumin, oregano, garlic powder and salt.
13. Add the corn, crushed tomatoes and green chiles, and bring the meat to a simmer
14. Continue to cook 10–20 minutes, partially covered, stirring occasionally.
15. Divide evenly between full-size 2-inch steam table pans.
16. For 50 servings use 2 pans, for 100 servings use 4 pans.
17. Top the beef mixture with mashed potatoes, dividing evenly between each pan, and spread to the edges.
18. Divide the cheese evenly between each pan, sprinkling over the potatoes.
19. Bake in a preheated 400°F oven for about 15 minutes, or until the potatoes are lightly browned and the filling bubbles.
20. Hold at or above 140°F until service. Cut each 2-inch pan 5 x 5 for 25 even portions per pan.

Note:

1 portion = 1/2 cup starchy vegetable, 2 ounce equivalent meat alternative

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