

Hash Brown Nachos



Trend: Today's customers are demanding new levels of culinary creativity as they seek innovative flavor adventures.

Source: 16 Hottest Food and Dining Trends for Restaurants and Hotels in 2012, Baum + Whiteman

Hash Brown Nachos

Yield: 12 servings (2 patties per serving)

17 oz. (1/2 carton)	Idahoan® Fresh Cut Hash Brown Potatoes (Item #00808)
24 oz.	Pepper Jack cheese, shredded
As needed	Fresh tomatoes, diced
As needed	Sour cream
As needed	Grilled chicken, shredded
As needed	Guacamole
As needed	Black olive slices
As needed	Green onion, chopped
As needed	Salsa



Steps:

1. Rehydrate Idahoan® Fresh Cut Hash Brown Potatoes per instructions on package, and mix with pepper Jack cheese.
2. Using approximately 4.5 ounces of the hash brown and cheese mixture, brown in patty form on well-oiled griddle according to directions, cooking on each side for 3-4 minutes.
3. Plate 2 hash brown patties, top with any of suggested toppings and serve.

Instrucciones:

1. Hidratar Papas Idahoan® recién cortadas para "Hash Brown" según las instrucciones del envase y mezclar con el queso "Pepper Jack".
2. Dar forma de croqueta plana a porciones de aproximadamente 4,5 onzas de la mezcla de papas "hash brown" y queso, y dorar en una plancha bien aceitada según las instrucciones, cocinando cada lado durante 3 a 4 minutos.
3. Servir 2 croquetas de "hash brown" en cada plato, agregar alguna de las coberturas sugeridas y servir.



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