



Total Time
90 MIN.

Serving & Size
24 SERVINGS


Difficulty
EASY

Yields
24

A complete reimbursable lunch (K-8) or after school supper featuring a baked potato loaded with chopped broccoli, shredded mozzarella cheese, and offered with Goldfish® Whole Grain Cheddar.

Nutrition Facts	
Serving Size	24 SERVINGS
Amount Per Serving	
Calories 661	
	% Daily Value
Total Fat 18.9g	29%
Saturated Fat 9g	45%
Cholesterol 53mg	18%
Sodium 754mg	31%
Total Carbohydrate 93g	31%
Dietary Fiber 11.6g	46%
Protein 33g	66%
Vitamin A 38%	Vitamin C 151%
Calcium 64%	Iron 21%

INGREDIENTS	WEIGHT	MEASURE
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baked potato, medium-sized		24 ea.
frozen broccoli cuts, cooked	80 oz.	3 qt.
part skim mozzarella cheese, shredded	3 lb.	3 qt.
 Pepperidge Farm® Goldfish® Baked with Whole Grain Cheddar , 0.75 oz pouch		24 ea.
orange, cut into wedges		24 ea.
low fat (1%) milk, 1/2 pint carton		24 ea.

INSTRUCTIONS

ASSEMBLE BAKED POTATOES:

1. Split each baked potato in half and place on sheet pan(s).
2. Top each half with a #16 scoop of cooked broccoli (1/4 cup).
3. Add a #16 scoop (1/4 cup) of cheese over each potato half over top of the broccoli.
4. CCP: Heat in a 350°F oven until the potatoes reach a minimum internal temperature of 165°F and the cheese has melted (about 15 minutes).
5. CCP: Remove potatoes from the oven, cover with foil, and hold for hot service at 140°F.

SERVE:

6. For each serving, provide two (2) topped potato halves and 1 pouch of Goldfish® Whole Grain Cheddar for topping.
7. For a complete reimbursable meal, offer with 1/2 cup orange wedges and a 1/2 pint of milk.

 **TIP**

Refer to recipe photo as a guide for recipe assembly.

Display recipe photo on the serving line to inspire students to top their baked potato with Goldfish® Whole Grain Cheddar.