

B.L.T. Scalloped Potatoes



Menu Description:

Thin-sliced potatoes, bacon, leeks and sundried tomato baked in a rich cream sauce.

Suggested Price: \$3.49

Prep Time: 20 minutes

Cost: \$0.84

Cook Time: 45 minutes

PROFIT: \$2.65

Yield: 50 servings, half-cup each

Ingredients:

- 1 carton Classic Casserole® Scalloped Potatoes
- 1/4 cup Olive oil
- 2 qt Leeks, cleaned sliced thinly
- 2 cups Sundried tomato, chopped
- 2 cups Bacon, cooked, chopped
- 5 qt Water
- 4 oz Butter, unsalted

Instructions:

1. In a large rondeau over medium high heat add the oil and leeks, cook until soft, 8-10 min. Add sundried tomatoes and chopped bacon, mix thoroughly. Remove from heat.
2. In a full-size, steamtable pan, add half Classic Casserole® Scalloped Potatoes. Top Classic Casserole® Potatoes with leek and sundried tomato mixture and then add the remaining half of potato slices.
3. In a large mixing bowl, add water, sauce packets and butter. Stir well to combine. Carefully pour liquid over Classic Casserole® potato mixture.
4. Bake 45 min. covered at 300°F, let sit for 10 min. Serve.