

POTATO BOATS



Ingredients

4 Pounds Potato Boats,
Frozen, Thawed

3 Pounds Diced Turkey
Ham, Fully-Cooked, Frozen,
Thawed

3 Pounds Fresh Broccoli
Florets, Chopped OR

2 Pounds + 8 Ounces Frozen
Broccoli Florets, Thawed,
Chopped

1 Pound Shredded Cheddar
or Cheddar Jack Cheese

2 Cups Plain Yogurt or Sour
Cream (optional)

2 Cups Salsa or Diced
Tomatoes (optional)

2 Cups Additional Shredded
Cheese (optional)

Directions

1. Preheat oven to 400°F.
2. In large mixing bowl, combine diced turkey ham (thawed), chopped broccoli (fresh or frozen, thawed) and shredded cheese. Mix until all ingredients are well combined.
3. In prepared or lined sheet pan(s), place thawed potato boats.
4. Using #12 scoop (1/3 cup), portion mixture into each potato boat.
5. Bake in preheated oven for 18-20 minutes or until mixture is heated thoroughly and internal temperature reaches a minimum of 165°F.
6. To serve, portion optional toppings into serving bowls. Cover. Add appropriate serving utensils. Allow each child the opportunity to customize their potato boats with toppings, if desired.

YIELD:
64 BOATS

Crediting

Provides a Meat/Meat Alternate and Vegetable at Lunch/Supper:

Toddler
1½ Boats

Preschool
2 Boats

School Age
3 Boats

Adult
3 Boats