

Bagel Bake - 50 Portions - 2 - 2" hotel pans



General Information

Recipe #	Category	Source
1817239	Breakfast Entree	Local

Bagel bake

Serving Size	Yield
1 Slice	50.00

Cost Per Serving
N/A ⓘ

Ingredients

Name	Quantity	+	Quantity
Potato, Hash Browns, Shredded, 75/3.86oz, 18#, 1/2c Starchy, Lamb Weston, S69	1 lbs., 9 oz.		
Cheese, Mild Cheddar, Shredded, 4/5#, Glenview Farms, USF # 7078338	1 lbs., 2 ¾ oz.		
Spices, pepper, black	2 tsp. ground		
Spices, paprika	2 tsp.		
Spices, onion powder	1 tsp.		
Spices, garlic powder	1 tsp.		
Bagel, WW, 65 grams, 2.75WG, United States Bakery, Franz, 60556, 62853, 76342, USF 4463679	2 lbs., 4 oz.		
Egg, whole, raw, fresh	6 lbs., 4 oz.		
Milk, 1% Low Fat, USF # 5489106	1 lbs., 9 oz.		
Salt, Kosher, Fine Ground, 12/3#, USF # 4999470	2 tbsp.		
Spices, coriander seed, ground, USF # 3449394	1 tbsp.		
Spices, pepper, black	1 ½ tsp. ground		
Spices, red pepper, crushed, 6/12oz, Monarch, 203885	1 tsp.		

Nutrition Facts

Serving Size 1 Slice (117 gm)		
Amount Per Serving		
Calories		195.420
% Daily Value*		
Total Fat	9.465 gm	14.562 %
Saturated Fat	3.765 gm	18.825 %
Trans Fat	0.022* gm	
Cholesterol	221.298 mg	73.766 %
Sodium	468.181 mg	19.508 %
Total Carbohydrate	15.553 gm	5.184 %
Dietary Fiber	1.262 gm	5.048 %
Total Sugars	1.656* gm	
Includes 0.628 * gm of Added Sugars		
Protein	12.442 gm	24.884 %
Vitamin A, N/A* mcg RAE		
Vitamin	0.035* mg	0.059 %

Preparation Instructions

Preheat the oven to 325°F.

In a large mixing bowl, combine the shredded, par-cooked hashbrowns with the shredded cheddar. Add the paprika, black pepper, garlic powder, and onion powder. Toss to coat evenly. Add the cubed whole grain bagel and mix to combine.

In a separate bowl, whisk together the eggs, milk, kosher salt, black pepper, crushed coriander, and chili flakes until smooth. Pour the egg mixture over the hashbrown and bagel mixture and stir until fully coated and absorbed.

Grease a loaf pan with non-stick spray and pour in the mixture. Cover tightly with foil.

Bake for 40 minutes, or until the internal temperature reaches 165°F. Remove the foil and bake for 5 more minutes to brown the top.

Cool for 5 to 10 minutes. Score each pan with a serrated knife into 5 x 5 = 25 portions per pan.

Serve warm, or cool and portion for later use.

Dates

Last Updated	Created
06-30-2025	06-19-2025

C		
Vitamin	1.134* mcg	5.67%
D		
Calcium	140.481* mg	14.048%
Iron	1.719 mg	9.549%
Potassium	205.997 mg	4.383%
Saturated Fat % of		17.339%
Calories		%
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2.25 oz
Whole Grain-Rich	0.5 oz

Allergens

Eggs
Milk
Wheat

Added Sugar

Limitations ⓘ

Not applicable.

Vendors

Lamb Weston 🍴

Edit Recipe