

Breakfast Bowl with loco bread and bacon

Servings:	1.00
Serving Size:	1.00
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

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Nutrition Information

Calories	236.25	Protein	12.75g
Fat	13.88g	SaturatedFat	7.13g
Trans Fat	0.00g	Cholesterol	126.25mg
Carbohydrates	15.00g	Fiber	1.50g
Sugar	0.50g	Sodium	415.00mg
Iron	1.27mg	Vitamin C	0.00mg
Vitamin A	381.00IU	Calcium	262.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Ounce	192330	EGG SCRMBD CKD FZ 4-5# CARG	BAKE Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275Â°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300Â°F Thawed: 30-35 minutes Frozen: 35-40 minutes
1/4 Ounce	357220	BACON CRUMBLES CKD 12-1 GFS	

Measurement	DistPart #	Description	Preparation Instructions
1/2 Each	696831	BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	<p>THAW</p> <p>Ultra Loco Bread is fully baked but performs best if slightly warmed</p> <p>/u2022For best results thaw out to room temperature prior to heating</p> <p>/u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen</p> <p>/u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen</p>
1/4 Ounce	150250	CHEESE CHED MLD SHRD 4-5# COMM	

Preparation Instructions

Cook ingredients according to package. Cut loco bread in half and dice. Combine eggs, meat, and bread. Scoop 1 cup into deli container. Sprinkle with cheese.