Breakfast Bowl with loco bread and bacon

Servings:	1.00	
Serving Size:	1.00	
Meal Type:	Breakfast	
Category:	Entree	
HACCP Process:	Same Day Service	
Breakfast Bowl with loco bread and bacon		

Nutrition Information

Calories	397.50	Protein	23.50g
Fat	26.25g	SaturatedFat	14.25g
Trans Fat	0.00g	Cholesterol	252.50mg
Carbohydrates	17.00g	Fiber	1.50g
Sugar	0.50g	Sodium	762.50mg
Iron	1.82mg	Vitamin C	0.00mg
Vitamin A	762.00IU	Calcium	484.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 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 - 275ŰF Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300ŰF Thawed: 30-35 minutes Frozen: 35-40 minutes

Measurement	DistPart #	Description	Preparation Instructions
1/2 Each	696831	BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	 THAW Ultra Loco Bread is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen
1/2 Ounce	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1/2 Ounce	357220	GFS Bacon Crumbles, Small, Precooked, Shelf- Stable, 1 Lb Bag, 12/Case	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE

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.