

Sausage & Cheese Biscuit

Servings:	50.00
Serving Size:	1.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

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Nutrition Information

Calories	327.50	Protein	9.75g
Fat	19.00g	SaturatedFat	8.63g
Trans Fat	0.00g	Cholesterol	23.75mg
Carbohydrates	27.50g	Fiber	1.00g
Sugar	3.50g	Sodium	955.00mg
Iron	1.80mg	Vitamin C	0.00mg
Vitamin A	125.00IU	Calcium	57.50mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
25 Slice	722360	CHEESE AMER 160CT SLCD R/F 6-5# LOL	
50 Each	109830	BISCUIT BTRMLK GLDN 2.25Z 5-24CT	
50 Each	111341	SAUSAGE PTY CKD 1Z 10# JDF	

Preparation Instructions

Line sheet pan with parchment paper. Lay out THAWED biscuits and heat 6-7 minutes at 325 convection. Cool at room temperature.

Bake sausage patties on a sheet pan at 325 convection for 6-7 minutes. Hold at 140

Split biscuits and lay 1/2 slice of cheese on each biscuit bottom.

Lay warm sausage over cheese on each biscuit bottom.

Put top on biscuit. Cover pan with film wrap and hold at 140.