

# Sausage & Cheese Biscuit

<b>Servings:</b>	50.00
<b>Serving Size:</b>	1.00 Each
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Sausage & Cheese Biscuit

## Nutrition Information

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