

Breakfast Bowl with loco bread and bacon

Servings:	1.00
Serving Size:	0.50 Cup
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

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Nutrition Information

Calories	731.74	Protein	53.86g
Fat	44.49g	SaturatedFat	18.31g
Trans Fat	0.00g	Cholesterol	820.08mg
Carbohydrates	21.06g	Fiber	1.50g
Sugar	6.56g	Sodium	1835.83mg
Iron	5.46mg	Vitamin C	0.00mg
Vitamin A	1774.12IU	Calcium	686.42mg

Ingredients

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	

Measurement	DistPart #	Description	Preparation Instructions
2 Ounce	584584	EGG SCRMBD CKD FZ 4-5# GFS	THAW IN THE REFRIGERATOR. DO NOT THAW AT ROOM TEMPERATURE. CONVECTION OVEN - HEAT OVEN TO 250F. PLACE SCRAMBLED EGGS IN FULL SIZE STEAMER PAN SPRAYED WITH NON-STICK SPRAY; COVER TIGHTLY WITH FOIL. STIR AS NECESSARY (OPTIONAL: ADD 1/2 CUP TO 3/4 CUP OF WATER TO PAN. THAWED 15-20 MIN. FROZEN 20-25 MIN.
1/2 Ounce	357220	BACON CRUMBLES CKD 12-1 GFS	THAW THAW IN REFRIGERATOR OVERNIGHT. FULLY COOKED, JUST HEAT AND SERVE

Preparation Instructions

Cook ingredients according to package. Cut loco bread into strips and dice. Combine eggs, meat, and bread. Scoop 1/2 cup into deli container. Sprinkle with cheese.