

Breakfast Bowl with loco bread and bacon

Servings:	100.00
Serving Size:	1.00 Cup
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

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Nutrition Information

Calories	213.26	Protein	11.47g
Fat	12.12g	SaturatedFat	6.42g
Trans Fat	0.00g	Cholesterol	77.71mg
Carbohydrates	14.38g	Fiber	1.50g
Sugar	0.88g	Sodium	348.02mg
Iron	1.18mg	Vitamin C	0.00mg
Vitamin A	357.21IU	Calcium	257.47mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
50 Each	696831	BREAD ULTRA LOCO WGRAIN 6.5 12-12CT	THAW Ultra Loco Bread is fully baked but performs best if slightly warmed. For best results thaw out to room temperature prior to heating. Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen. For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen. May pull from freezer one day early and thaw on bread rack.
6 13/50 Pound	150250	CHEESE CHED MLD SHRD 4-5# COMM	Ready to use
12 1/2 Pound	584584	EGG SCRMBD CKD FZ 4-5# GFS	Thaw in 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 minutes. Frozen 20-25 minutes)

Measurement	DistPart #	Description	Preparation Instructions
6 13/50 Pound	357220	BACON CRUMBLES CKD 12-1 GFS	Ready to use

Preparation Instructions

PREPARATION BEFORE SERVICE: Thaw scrambled eggs and loco bread 1 day prior to service. Thaw scrambled eggs under refrigeration. Thaw loco bread at room temperature. PREPARATION FOR DAY OF SERVICE: Cut 50 loco bread into strips and dice until 0.5x0.5 inch squares are created. Combine 12.5lb scrambled eggs, 6.25lb meat, and 50 diced loco bread into a hotel pan. Mix with gloved hands until well blended. Place hotel pan in heated oven at 350F for 15-20 minutes or until internal temperature reaches 140F. When finished, scoop heaping 6oz portion of scrambled egg mixture into a deli container. Sprinkle each container with 1/2 oz of cheese. Place lid on deli container and hold in warmer at 135F until service.