

Sausage & Cheese Biscuit

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| Servings: | 50.00 |
| Serving Size: | 1.00 Each |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |

Sausage & Cheese Biscuit

Nutrition Information

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|----------------------|----------|---------------------|-----------|
| Calories | 345.00 | Protein | 11.50g |
| Fat | 20.00g | SaturatedFat | 9.25g |
| Trans Fat | 0.00g | Cholesterol | 27.50mg |
| Carbohydrates | 28.00g | Fiber | 1.00g |
| Sugar | 4.00g | Sodium | 1060.00mg |
| Iron | 1.80mg | Vitamin C | 0.00mg |
| Vitamin A | 250.00IU | Calcium | 95.00mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|-------------------------------------|--------------------------|
| 50 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

Thaw biscuits overnight at room temperature.

Split biscuits and lay 1/2 slice of cheese on each biscuit bottom. Cook sausage according to manufacturer's directions or until internal temperature reaches 165.

Lay warm sausage over cheese on each biscuit bottom. Put 1/2 slice of cheese on top of sausage. Put top on biscuit. Wrap biscuit sandwich in bag and hold in warmer at 140.