

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 |

Breakfast Bowl with loco bread and bacon

Nutrition Information

| | | | |
|----------------------|----------|---------------------|----------|
| Calories | 155.07 | Protein | 7.72g |
| Fat | 7.38g | SaturatedFat | 3.27g |
| Trans Fat | 0.00g | Cholesterol | 61.90mg |
| Carbohydrates | 13.86g | Fiber | 1.50g |
| Sugar | 0.88g | Sodium | 245.33mg |
| Iron | 1.08mg | Vitamin C | 0.00mg |
| Vitamin A | 210.64IU | Calcium | 152.11mg |

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. |
| 3 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 |
|-------------|------------|-----------------------------|--------------------------|
| 3 Pound | 357220 | BACON CRUMBLES CKD 12-1 GFS | Ready to use |

Preparation Instructions

1. Thaw scrambled eggs and loco bread 1 day prior to service. Thaw scrambled eggs under refrigeration, thaw loco bread at room temperature
2. Cut loco bread into quarters and place in Robot Coupe until full. Process until 0.5x0.5 inch pieces are created. Do not over blend.
3. Combine 12.5lb scrambled eggs, 3lb bacon, and 50 chopped loco bread into a hotel pan. Mix with gloved hands until well blended.
4. Place hotel pan in heated oven at 350F for 20-25 minutes or until internal temperature reaches 140F.
5. Scoop heaping 6oz portion of scrambled egg mixture into a deli container.
6. Sprinkle each container with 1/2oz of cheese. Place lid on deli container and hold in warmer at 135F until service.