

PRO-BREAKFAST ANYTIME!

Servings:	144.00
Serving Size:	1.00 Ounce
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

CINNAMON FRENCH TOAST W/SYRUP,
SCRAMBLED EGGS, HASH BROWN
TRIANGLES & TURKEY BACON

Nutrition Information

Calories	343.63	Protein	16.18g
Fat	16.20g	SaturatedFat	3.67g
Trans Fat	0.09g	Cholesterol	217.03mg
Carbohydrates	32.92g	Fiber	3.00g
Sugar	12.42g	Sodium	749.37mg
Iron	2.01mg	Vitamin C	0.07mg
Vitamin A	376.64IU	Calcium	103.83mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
144 Each	646262	FRENCH TST CINN WGRAIN 144-2.9Z PAP	1 SLICE PER STUDENT
144 Piece	141520	HASHBROWN TRIANGLE 6-5 MCC	1 PER STUDENT
36 Cup	584584	EGG SCRMBD CKD FZ 4-5 GFS	2OZ SERVING PER STUDENT
288 Slice	834770	BACON TKY CKD 12-50CT JENNO	2 SLICES PER STUDENT

Preparation Instructions

SCRAMBLED EGGS-CONVECTION OVEN-PREHEAT OVEN TO 250F. PLACE SCRAMBLED EGGS IN STEAM TABLE PAN SPRAY WITH NON-STICK SPRAY; COVER TIGHTLY WITH FOIL. STIR AS NECESSARY. THAWED 15-20 MINUTES, FROZEN 20-25 MINUTES.

HASH BROWN TRIANGLE-CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

TURKEY BACON-CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE 16 SLICES OF BACON ON A

COOKIE SHEET IN A SINGLE LAYER. PLACE RACK IN CENTER OF OVEN. HEAT FOR 1-2 MINUTES.
REMOVE AND SERVE. THE BACON WILL GET CRISPER THE LONGER IT'S HEATED.