

Biscuit & Gravy

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

Biscuit & Gravy

Nutrition Information

Calories	350.38	Protein	4.00g
Fat	18.02g	SaturatedFat	10.01g
Trans Fat	4.51g	Cholesterol	0.00mg
Carbohydrates	42.04g	Fiber	2.00g
Sugar	5.01g	Sodium	1131.73mg
Iron	2.16mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	150.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	631902	BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.

Measurement	DistPart #	Description	Preparation Instructions
4 Ounce	455555	GRAVY MIX CNTRY 6-1.5 PION	<p>BAKE</p> <p>1: Add 5 quarts boiling water (212°F) for convection oven (4 1</p> <p>2 quarts for conventional) and 4 ounces unsalted butter to a 2 1</p> <p>2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.</p>

Preparation Instructions