

Sauage, Egg & Cheese Breakfast Sandwich

Servings:	50.00
Serving Size:	1.00 1 each
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Complex Food Prep

Sausage, Egg & Cheese Breakfast Sandwich

Nutrition Information

Calories	298.20	Protein	16.00g
Fat	15.00g	SaturatedFat	4.50g
Trans Fat	0.00g	Cholesterol	118.50mg
Carbohydrates	27.00g	Fiber	5.00g
Sugar	3.50g	Sodium	426.80mg
Iron	2.16mg	Vitamin C	0.02mg
Vitamin A	110.11IU	Calcium	74.38mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	184970	SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	Pull from freezer and place on a sheet pan or a 2" deep hotel pan. Cook in a 350 degree oven until the temperature of the patty is 165 degrees. Hold at 140 degrees or higher when waiting for assembly.
1 Each	334450	CHEESE SLCD YEL 6- 5 COMM	Cold Holding at 40 degrees or below while waiting for assembly.
1 Each	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	Wear single use sterile gloves when handling ready to eat products.

Measurement	DistPart #	Description	Preparation Instructions
1 Each	462519	EGG SCRMBD PTY RND 3.25 200-1Z GFS	Take directly from freezer and place on a sheet pan that has been lined with parchment paper. Bake in a 350 degree oven until the center temps at 165 degrees. Hold at 140 degrees or higher while waiting for assembly.

Preparation Instructions

CCP - Hold all items in the freezer (except cheese and hamburger buns) until needed.

CCP - Cook all hot items to 165 degrees in a 350 degree oven.

CCP - Hold all hot items at 140 degrees or above in a warmer while waiting for assembly.

CCP - Wash hands thoroughly before handling any foods.

CCP - Wear single use sterile gloves when handling ready to eat foods like the American Cheese, Hamburger Bun and sandwich assembly.

Cook sausage & egg patties in a 350 degree oven until they reach 165 degrees.

Hold all hot items in a warmer while waiting for assembly. If large batches are needed, take small amounts out for assembly to ensure temperature control.

Assemble the bottom of the bun, add cheese slice then sausage patty, then egg patty and top with bun.

Wrap in a foil sheet and return to the warmer immediately.

Hold all food at 140 degrees or higher. If the sandwiches go below 140 degrees after wrapping, return to oven and until they are 140 degrees.