

Breakfast Sandwich

Servings:	20.00
Serving Size:	1.00
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service

Breakfast Sandwich

Nutrition Information

Calories	13.75	Protein	0.93g
Fat	0.60g	SaturatedFat	0.19g
Trans Fat	0.00g	Cholesterol	6.63mg
Carbohydrates	1.30g	Fiber	0.10g
Sugar	0.10g	Sodium	42.00mg
Iron	0.09mg	Vitamin C	0.00mg
Vitamin A	17.50IU	Calcium	9.75mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 servng	687131	MUFFIN ENG WGRAIN 2.2Z 12-12CT BKCRFT	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.

Measurement	DistPart #	Description	Preparation Instructions
1 Serving	663091	EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes
1 servng	109000	SAUSAGE PTY CKD 250-1.2Z COMM	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.
1 1 Slice	722360	CHEESE AMER 160CT SLCD R/F 6-5 LOL	

Preparation Instructions

Wash hands. Put on food service gloves. Split english muffins apart, putting top half underneath the bottom half, on parchment lined sheet pan. Cover with a bun pan bag. Place in warming unit.

Place egg patties and sausage patties on parchment lined sheet pans. Bake at 400 degrees for 10 minutes until product reaches internal temperature of 165 degrees. Remove from oven.

Pull english muffins from warming unit. Top each muffin with 1 slice of cheese. Top with sausage patty, then egg patty. Take the top half of the english muffin and place on top of the sandwich. Cover again with the bun pan bag and place back in the warmer until ready to serve. Hold at minimum temperature of 140 degrees or higher.