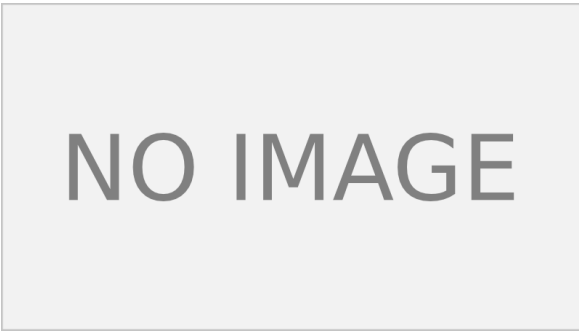


# K - 3 FRENCH TOAST BREAKFAST



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 12-2# RICH	4 Each	<b>BAKE</b> Cooking Instructions: For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to internat temperature of 165 F. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! <b>CONVECTION OVEN:</b> 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.	661062
SAUSAGE TKY PTY CKD 1.4Z 12 GCHC	1 Each		509790
POTATO SMILES 26/ 6-4 OREI	6 Each	<b>CONVECTION</b> PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. <b>DEEP_FRY</b> FILL BASKET ONE THIRD FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 TO 2 1 2 MINUTES.	228818
SYRUP PANCK CUP 200-1.5Z GFS	1 Each		160090
KETCHUP PKT LO SOD 1000-9GM REDG	2 Each	<b>READY_TO_EAT</b> None	634610

# Preparation Instructions

No Preparation Instructions available.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.24

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	783.65		
<b>Fat</b>	24.20g		
<b>SaturatedFat</b>	4.24g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	35.00mg		
<b>Sodium</b>	978.13mg		
<b>Carbohydrates</b>	123.79g		
<b>Fiber</b>	7.98g		
<b>Sugar</b>	33.00g		
<b>Protein</b>	18.98g		
<b>Vitamin A</b>	22.00IU	<b>Vitamin C</b>	5.98mg
<b>Calcium</b>	34.00mg	<b>Iron</b>	3.44mg