## Egg & Bacon on a Biscuit

Servings:	4.71	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-27459
School:	Test High School 2		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY 3.5 165-1.25Z GCHC	4 5/7 Each		592625
BACON CKD THN SLCD	4 5/7 Slice		314196
DOUGH BISC WGRAIN	4 5/7 Each	BAKE Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 32-36 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 17-21 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven.	269200

# Preparation Instructions No Preparation Instructions available.

### **Meal Components (SLE)**

Amount Per Serving

1.000
2.000
0.000
0.000
0.000
0.000
0.000
0.000

#### **Nutrition Facts**

Servings Per Recipe: 4.71 Serving Size: 1.00 Serving

Amount Per Serving				
Calories	297.77			
Fat	15.26g			
SaturatedFat	6.31g			
Trans Fat	0.01g			
Cholesterol	99.09mg			
Sodium	538.94mg			
Carbohydrates	29.03g			
Fiber	2.00g			
Sugar	3.00g			
Protein	9.71g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 138.13m	g <b>Iron</b> 1.69mg			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available