Sausage Egg Biscuit

| Servings: | 100.00 | Category: | Entree |
|---------------|--------------------|----------------|------------------|
| Serving Size: | 0.00 | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-3876 |
| School: | Test High School 2 | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|---------------|
| SAUSAGE PTY STHRN 1.33Z 6-5 JTM | 100 | BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes. | 785880 |
| DOUGH BISC STHRN EZ SPLT | 100 | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 866920 |
| EGG SCRMBD PTY RND 3.25 200-1Z GCHC | 100 | CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN. | 462519 |
| CHEESE SLCD BLND 6-5 COMM | 50 Slice | | 150600 |

Preparation Instructions Assemble sandwich: bottom of biscuit, egg patty, sausage, 1/2 slice of cheese, top of biscuit.

Wrap in foil if using for second chance.

If not cover on sheet tray and hold in warmer at 140-160 *F.

Meal Components (SLE)

| Amount | Per | Serving | |
|--------|-----|---------|--|
| | | | |

| Meat | 2.250 |
|----------|-------|
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |
| | |

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.00

| Amount Per Serving | | | | |
|--------------------|------------------|--|--|--|
| Calories | 396.00 | | | |
| Fat | 24.00g | | | |
| SaturatedFat | 10.20g | | | |
| Trans Fat | 0.00g | | | |
| Cholesterol | 108.50mg | | | |
| Sodium | 832.00mg | | | |
| Carbohydrates | 28.00g | | | |
| Fiber | 1.00g | | | |
| Sugar | 2.50g | | | |
| Protein | 16.00g | | | |
| Vitamin A 56.00IU | Vitamin C 0.00mg | | | |
| Calcium 151.00mg | Iron 1.60mg | | | |
| Vitamin A 56.00IU | Vitamin C 0.00mg | | | |

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available