

Sausage Egg Biscuit

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|----------------------|---------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-46161 |
| School: | Walton-Verona High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|--|------------|
| SAUSAGE PTY CKD 1Z | 1 Each | BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1 2 minutes if frozen, 2 1 2 - 3 minutes if thawed. | 111341 |
| DOUGH BISC STHRN EZ SPLT | 1 Each | BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165°F. | 866920 |
| EGG PTY RND 3.5IN | 1 Each | Basic Preparation CONVECTION 250°F (10-12 MIN-FROZEN) OR (6-8 MIN REFRIG), CONVENTIONAL 350°F (20-25 MIN-FROZEN) OR (12-15 MIN REFRIG) MICROWAVE HIGH (30-40 SEC FROZEN) OR (15-25 SEC - REFRIG). | 741320 |

Preparation Instructions

Prepare according to cooking instructions- put sausage on biscuit and serve in grab and go bag

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| 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: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 370.00 |
| Fat | 23.00g |
| SaturatedFat | 9.00g |
| Trans Fat | 0.00g |
| Cholesterol | 115.00mg |
| Sodium | 730.00mg |
| Carbohydrates | 26.00g |
| Fiber | 1.00g |
| Sugar | 2.00g |
| Protein | 11.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 138.00mg | Iron 1.96mg |

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

Nutrition - Per 100g

No 100g Conversion Available