### **Colby Omelet with Biscuit**



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44918
School:	Walton-Verona Elementary		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	1 Each		240080
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

## Preparation Instructions No Preparation Instructions available.

# Meal Components (SLE) Amount Per Serving

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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

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Amount Per Serving					
Calories		310.00			
Fat		18.00g			
SaturatedFat		7.50g			
Trans Fat		0.00g			
Cholesterol		165.00mg			
Sodium		730.00mg			
Carbohydrates		26.00g			
Fiber		1.00g			
Sugar		2.00g			
Protein		11.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	203.00mg	Iron	2.60mg		

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

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

No 100g Conversion Available