## **Breakfast Bowl**



Servings: Category: Entree 1.00 **Serving Size:** 1.00 Serving Same Day Service **HACCP Process: Meal Type:** Recipe ID: Breakfast R-44245

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD W/BCN CHS	2 Ounce	BAKE For best results reheat product from fully thawed state. Line sheet trays with pan liner or non-stick spray. Place product on sheet trays and cover with foil before placing in oven. Preheat oven to 350F. Cook thawed product for approx. 40 minutes. Cook frozen product for approx. 55 minutes.	533034
HASHBROWN PTY	1 Each	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146
Toast with Butter	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

**Preparation Instructions**Bake according to instructions and place in boat for service

## **Meal Components (SLE)**

Amount Per Serving

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Meat	1.750
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving						
Calo	ries	360.00				
Fa	at	23.00g				
Satura	tedFat	5.25g				
Trans	s Fat	0.00g				
Chole	sterol	170.00mg				
Sod	ium	675.00mg				
Carboh	ydrates	25.00g				
Fiber		2.00g				
Sug	gar	2.00g				
Protein		12.00g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	72.50mg	Iron	6.92mg			

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

## **Nutrition - Per 100g**

No 100g Conversion Available