

# Sausage Biscuit



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Breakfast    | <b>Recipe ID:</b>     | R-44240          |

## Ingredients

| Description                 | Measurement | Prep Instructions  | DistPart # |
|-----------------------------|-------------|--|------------|
| SAUSAGE PTY<br>CKD 1Z       | 1 Each      | <b>BAKE</b><br>To Bake (convection oven): Preheat oven to 325°F, heat for 3 - 3 1<br>2 minutes if frozen, 2 1<br>2 - 3 minutes if thawed.  | 111341     |
| DOUGH BISC<br>STHRN EZ SPLT | 1 Each      | <b>BAKE</b><br>PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR<br>PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN<br>TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN<br>TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL<br>TEMPERATURE OF 165°F. | 866920     |

## Preparation Instructions

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

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 1.000 |
| <b>Grain</b>    | 2.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 310.00                  |
| <b>Fat</b>              | 19.00g                  |
| <b>SaturatedFat</b>     | 8.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 20.00mg                 |
| <b>Sodium</b>           | 620.00mg                |
| <b>Carbohydrates</b>    | 25.00g                  |
| <b>Fiber</b>            | 1.00g                   |
| <b>Sugar</b>            | 2.00g                   |
| <b>Protein</b>          | 8.00g                   |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 120.00mg | <b>Iron</b> 1.96mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available