

Mini Cinnis

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-50336
School:	Attica Jr/Sr High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL MINI CINNIS IW	50 Package	BAKE Heat & Serve: Heat frozen Mini Cinnis in ovenable pouch. Convection Oven: Preheat oven to 350°F. Place pouches flat on baking sheet and heat for 5-7 minutes.* Conventional Oven: Preheat oven to 350°F. Place pouches flat on baking sheet and heat for 10-12 minutes* *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	894291

Preparation Instructions

~~THAW AND SERVE OR FOR OPTIMAL EXPERIENCE HEAT ACCORDING TO DIRECTIONS. PREHEAT OVEN OR WARMING UNIT TO 350 DEGREES F. PLACE MINI CINNIS POUCHES FLAT ON A BAKING SHEET. CONVECTION OVEN: 5-7 MINUTES IF FROZEN, 4-5 MINUTES IF THAWED. CONVENTIONAL OVEN: 10-12 MINUTES IF FROZEN, 7-8 MINUTES IF THAWED. WARMING UNIT: 1.5 HOURS IF FROZEN, 1 HOUR IF THAWED. POUCHES SHOULD NOT BE PLACED DIRECTLY ON OVEN RACK OR TOUCH OVEN SIDES. ALWAYS USE A BAKING SHEET TO PREVENT ANY DAMAGE TO YOUR OVEN. WHEN THE POUCHES ARE WARM TO THE TOUCH, THEY WILL BE READY TO SERVE. BAKE TIMES WILL VARY BY OVEN TYPE AND LOAD. MAY BE HELD IN A WARMING CABINET FOR UP TO 3 HOURS AT 150 DEGREES F. IF NEEDED, ALLOW FOR THE PRODUCT TO COOL FOR A FEW MINUTES IF THE POUCH IS TOO WARM TO HOLD. FOR BEST QUALITY, REHEATING THE POUCHES IS NOT RECOMMENDED. FOR BEST QUALITY, MICROWAVING MINI CINNIS IS NOT RECOMMENDED. USE CAUTION TO NOT OVER HEAT- JUST TAKE THE CHILL OFF THE PRODUCT.~~

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	240.00
Fat	7.00g
SaturatedFat	1.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	270.00mg
Carbohydrates	40.00g
Fiber	3.00g
Sugar	14.00g
Protein	4.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 30.00mg	Iron 1.60mg

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

Nutrition - Per 100g

No 100g Conversion Available