## **Breakfast Sandwich Melt**



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-22199

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	2 Each		266547
SAUSAGE PTY PORK CKD 2Z EXP	2 0		411041
Land O'Lakes Yellow American Cheese Slice	2 slices		499786
EGG SCRMBD PTY RND GRLLD	2 Each		208990

# **Preparation Instructions**

Lay sliced bread grill side down on sheet pan. Place one slice of cheese on bread. Then layer with sausage patty and egg patty. Top with another slice of cheese and another slice of grilled bread with the gill side facing up. Spray on the top slice of bread. Place a sheet pan on top and warm low and slow in the oven until the internal temperature reaches 155 degrees. Cut in half and serve at CCP 135 degrees or higher. For faster heating times slack the sausage and egg patty in the cooler the day before preparation.

## **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: 100.00 Serving Size: 1.00 Sandwich

Amount Per Serving					
Calories					
Fat					
SaturatedFat					
Trans Fat					
Cholesterol					
Sodium					
Carbohydrates					
Fiber					
Sugar					
Protein					
0.65IU	Vitamin C	0.00mg			
2.40mg	Iron	0.02mg			
	ries t edFat Fat sterol um rdrates er ar ein 0.65IU	ries 3.50 t 0.17g edFat 0.07g Fat 0.00g sterol 1.75mg um 9.00mg rdrates 0.36g er 0.04g lar 0.05g ein 0.17g 0.65IU Vitamin C			

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

## **Nutrition - Per 100g**

No 100g Conversion Available