# French Toast & Sausage Links (PK-4)



Servings:	46.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30910

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE TKY LNK BKFST CKD	92 Each	Fully cooked. Heat and serve. CONVECTION, COMBINATION, AND CONVENTIONAL OVEN METHODS: Position patties in a single layer about 1" apart on shallow baking pan sprayed with nonstick spray. Cook according to chart below AND until internal temperature reaches 140°F. as measured by a meat thermometer. CONVECTION OVEN METHOD: Frozen: 9 minutes @ 375 F COMBINATION OVEN METHOD: Frozen: 6 minutes @ 325 F CONVENTIONAL OVEN METHOD: Frozen: 13 minutes @ 400 F	352740
FRENCH TST STIX WGRAIN	140 Each	READY_TO_EAT Conventional Oven; Frozen: In a 350F oven bake for 10-12 minutes. Convection Oven; Frozen: In a 350F oven bake for 10-12 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	190021

## **Preparation Instructions**

Bake french toast sticks and turkey sausage according to instructions above.

To Serve:

Place 3 sticks and 2 links in a boat.

#### **Meal Components (SLE)** Amount Per Serving 2.000 Meat Grain 2.283 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000 OtherVeg

Legumes

Starch

0.000

0.000

0.000

### **Nutrition Facts**

Servings Per Recipe: 46.00 Serving Size: 1.00 Serving

		<u> </u>			
Amount Per Serving					
Calories		383.77			
Fat		16.12g			
SaturatedFat		3.01g			
Trans Fat		0.00g			
Cholesterol		70.14mg			
Sodium		474.20mg			
Carbohydrates		42.61g			
Fiber		2.03g			
Sugar		14.20g			
Protein		18.09g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	23.94mg	Iron	1.43mg		

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

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

No 100g Conversion Available