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

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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		

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

Nutrition - Per 100g

No 100g Conversion Available