## **Brunch for Lunch Bowl (elem)**

# NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35966
School:	CUSTER BAKER INTERMEDIATE SCHOOL		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ	2 Ounce	BAKE For best results reheat product from fully thawed state. Line sheet trays with pan liner or non-stick spray. Place product on sheet trays and cover with foil before placing in oven. Preheat oven to 350F. Cook thawed product for approx. 40 minutes. Cook frozen product for approx. 55 minutes.	192330
SAUSAGE TKY LNK BKFST CKD	1 Each	1 link = 1 oz meat This is a raw product. This product is NOT ready to eat. It is designed to be heated to 165°F before serving. Verify temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Flat Grill Preheat to 350°F. Place frozen portion on grill. After the portion has cooked through about half its thickness, approximately 1-2 minutes, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasoning. Continue to cook the meat another 1-3 minutes. Meat should have a firm, cooked appearance.	352740
FRENCH TST STIX WGRAIN	3 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
SYRUP PANCK CUP	1 Each	BAKE	160090

### **Preparation Instructions**

1. Scramble eggs according to directions.

CCP: Hold at 135F or above for service.

- 2. Bake french toast sticks and sausage links.
- 3. Assemble scrambled eggs, french toast sticks, and sausage links in a boat and serve with a syrup cup.

Meal Components (SLE) Amount Per Serving				
Meat	3.000			
Grain	2.250			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

Nutrition Facts					
Servings Per Recipe: 1.00					
Serving Size: 1.00 Serving					
Amount Per Serving					
Calor	ies	530.00			
Fat		18.00g			
SaturatedFat		4.00g			
Trans Fat		0.00g			
Cholesterol		230.00mg			
Sodium		660.00mg			
Carbohydrates		74.00g			
Fiber		2.00g			
Sugar		36.00g			
Protein		18.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	59.60mg	Iron	1.06mg		
*All reporting of TransFat is for information only, and is not used for evaluation purposes					

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

No 100g Conversion Available