

Ham, Egg, & Cheese Hash Brown Toast w/ mini biscuit



Servings:	48.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-51596

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN PTY	48 Each	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PATTIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET 1 LB (8 EACH) WITH FROZEN PATTIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	201146
EGG SCRMBD LIQ MIX	3 Pound		616631
TURKEY HAM DCD	1 Pint 1 Cup (3 Cup)	*Use commodity diced ham * READY_TO_EAT Fully Cooked - Ready To Eat This product is fully cooked and is "Ready To Eat".	202150
CHEESE CHED MLD SHRD FINE	1 1/4 Cup	*Use commodity cheese *	191043
SALSA 103Z	1 Pint 1 Cup (3 Cup)	*Use commodity salsa*	452841

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN MINI FB 1Z	48 Each	<p>BAKE FOR BEST RESULTS, THAW AT LEAST 2 HOURS AT ROOM TEMPERATURE PRIOR TO HEATING. REMOVE PLASTIC WRAP. BRUSH BISCUIT TOPS WITH MARGARINE OR BUTTER IF DESIRED. PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN FOR STABILITY. HEAT AS DIRECTED. HEATING TIMES WILL VARY BY OVEN TYPE OR MICROWAVE WATTAGE AND QUANTITY OF PRODUCT IN OVEN OR MICROWAVE.</p> <p>HEATING INSTRUCTIONS OVEN TEMP. TIME CONVECTION 325°F 4-5 M STANDARD 375°F 5-6 M FOOD WARMER 150°F 45-55 M</p> <p>MICROWAVE FOR BEST RESULTS, THAW AT LEAST 2 HOURS AT ROOM TEMPERATURE PRIOR TO HEATING. REMOVE PLASTIC WRAP. BRUSH BISCUIT TOPS WITH MARGARINE OR BUTTER IF DESIRED. PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN FOR STABILITY. HEAT AS DIRECTED. HEATING TIMES WILL VARY BY OVEN TYPE OR MICROWAVE WATTAGE AND QUANTITY OF PRODUCT IN OVEN OR MICROWAVE.</p> <p>MICROWAVE : 1 BISCUIT = 10 S; 2 BISCUITS = 15 S; 3 BISCUITS = 20 S; 4 BISCUITS = 30 S; 5 BISCUITS = 40 S</p> <p>READY_TO_EAT For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.</p>	521782

Preparation Instructions

Gather all ingredients. Wash hands and put on new pair of gloves.

1. Bake hash brown patties on a sheet pan in 400F oven for 12-15 minutes or according to manufacturers instruction. They should be brown and crispy when done.

CCP: Hold at 140F.

2. Scramble the eggs.

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3. To assemble, top each hash brown patty with 2T scrambled eggs and 2T diced ham. Sprinkle 1/2 T shredded cheese on top.

4. Bake in 350F oven for 2-3 minutes until cheese is melted.

5. Serve 2 loaded hash browns for a serving.

Meal Components (SLE)

Amount Per Serving

Meat	1.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.083
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 1 each

Amount Per Serving	
Calories	291.69
Fat	15.18g
SaturatedFat	5.33g
Trans Fat	0.00g
Cholesterol	121.24mg
Sodium	639.43mg
Carbohydrates	25.60g
Fiber	2.00g
Sugar	2.83g
Protein	10.21g
Vitamin A 9.38IU	Vitamin C 0.00mg
Calcium 134.33mg	Iron 1.76mg

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

Nutrition - Per 100g

No 100g Conversion Available