

Hash Brown Bowl - HCHS

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-33709
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
BACON CKD RND	1 Gram	433608
BACON LAID-OUT FC	2 Slice	281091
BISCUIT BTRMLK SLCD 2.5Z	1 Each	685000
BISCUIT BTRMLK PREBKD	1 Each	454330
SAUSAGE PTY SAGE CKD IQF	1 Each	641783
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	150250
BREAD WGRAIN SLCD 3/4IN	2 Slice	230952
HASHBROWN PTY	1 Each	201146
EGG SCRMBD LIQ MIX BOIL-IN-BAG	4 Ounce	417441
EGG OMELET CHS COLBY	1 Each	240080
EGG PTY FRD HMSTYL CRKD PEPR	1 Ounce	635671

Preparation Instructions

Cook hash brown patty, sausage patty, and eggs per instructions for each.

Once heated to 165 degrees or above on each item assemble.

In a tray/boat - Place 1 hash brown on the bottom. Add sausage patty then eggs then top with shredded cheese. Serve. Hold temp 145 degrees or above.

Put bread on a flat tray and spray with butter spray, Cook until lightly toasted. Serve 2 slices of toast with hash brown bowl.