

# EGG/CHEESE BISCUIT - HCHS

|               |                              |                |                  |
|---------------|------------------------------|----------------|------------------|
| Servings:     | 200.00                       | Category:      | Entree           |
| Serving Size: | 1.00 Each                    | HACCP Process: | Same Day Service |
| Meal Type:    | Breakfast                    | Recipe ID:     | R-29322          |
| School:       | Henderson County High School |                |                  |

## Ingredients

| Description                         | Measurement | DistPart # |
|-------------------------------------|-------------|------------|
| Egg Patty Round Commodity           | 1 PATTY     |            |
| CHEESE AMER 160CT SLCD              | 1 Slice     | 150260     |
| BISCUIT BTRMLK WGRAIN 6-25CT BKCHEF | 1 Each      | 126962     |

## Preparation Instructions

Cook biscuit according to instructions on box. Cook @ 350 for about 12 minutes.

Cook egg patty according instructions on box. Cook at 350 for 15 minutes or until internal temp reaches 165 degrees.

Put slice of cheese on biscuit along with egg, wrap in foil, and serve. Holding temp at 145 degrees.

1 cheese slice = .5 oz meat

1 egg patty = 1 oz meat

1 biscuit = 1.75 oz grain