

# Hash Brown Bowl - HCHS

<b>Servings:</b>	250.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-33709
<b>School:</b>	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.