

# Ham & Cheese Biscuit



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23218
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SMKD RND CLSC W/A	1 Ounce	GENERALLY SERVED COLD, CAN BE HEATED. TO HEAT PLACE IN ROASTING PAN WITH 1" WATER AND BAKE AT 350 DEGREES FOR 1 TO 1 1/2 HOURS UNTIL SERVING TEMPERATURE IS REACHED, GENERALLY 150 DEGREES.	179906
CHEESE SLCD YEL	1/4 Ounce	Ready or Eat	334450
DOUGH BISC CNTRY STYL	1 Each	1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.	609293

## Preparation Instructions

PREPARE FROM FROZEN.

BISCUIT:

PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.

HAM:

GENERALLY SERVED COLD, CAN BE HEATED. TO HEAT PLACE IN ROASTING PAN WITH 1" WATER AND BAKE AT 350 DEGREES FOR 1 TO 1 1/2 HOURS UNTIL SERVING TEMPERATURE IS REACHED, GENERALLY 150 DEGREES.

1- Biscuit

1 oz. Ham

1/2 Slice Cheese

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE)

Amount Per Serving	
Meat	1.000
Grain	2.000
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			
Calories		280.83	
Fat		14.92g	
SaturatedFat		7.75g	
Trans Fat*		0.00g	
Cholesterol		22.92mg	
Sodium		1144.17mg	
Carbohydrates		26.50g	
Fiber		1.00g	
Sugar		2.25g	
Protein		10.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.68mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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