

Egg & Cheese Croissant



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12878

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	240080
CROISSANT WGRAIN SLCD 2.2Z	1 Each		662882

Preparation Instructions

Croissant

CONVECTION OVEN:

1. Pre-heat convection oven to 325°F.
2. Place whole croissant on ungreased sheet pan.
3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed.

READY_TO_EAT

THAWING DIRECTIONS:

1. Remove frozen croissants from packaging to enhance crispness.
2. Thaw uncovered at room temperature; 2 hours - overnight.

Egg

Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes

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	2.000
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 Each			
Amount Per Serving			
Calories		310.00	
Fat		18.00g	
SaturatedFat		7.00g	
Trans Fat*		0.00g	
Cholesterol		170.00mg	
Sodium		570.00mg	
Carbohydrates		27.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		12.00g	
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	143.00mg	Iron	2.44mg

*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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