

# Breakfast Sandwich Melt



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-22199

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN WHT 16-22Z GCHC	2 Each	2 slices= 2 oz grain	266547
SAUSAGE PTY PORK CKD 2Z EXP	2 0	1 patty= .75 oz Meat	411041
Land O'Lakes Yellow American Cheese Slice	2 slices	2 slices= 1.5 oz Meat Alt	499786
EGG SCRMBD PTY RND GRLLD	2 Each	1 egg patty = 1 oz Meat	208990
PAN COAT/TPNG SPRY BTR	1 Each		758370

## Preparation Instructions

Lay sliced bread grill side down on sheet pan. Place one slice of cheese on bread. Then layer with sausage patty and egg patty. Top with another slice of cheese and another slice of grilled bread with the grill side facing up. Spray butter spray on the top slice of bread. Place a sheet pan on top and warm low and slow in the oven until the internal temperature reaches 155 degrees. Cut in half and serve at CCP 135 degrees or higher. For faster heating times slack the sausage and egg patty in the cooler the day before preparation.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.250
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
<b>Calories</b>	2.65		
<b>Fat</b>	0.10g		
<b>SaturatedFat</b>	0.03g		
<b>Trans Fat*</b>	0.00g		
<b>Cholesterol</b>	1.53mg		
<b>Sodium</b>	4.95mg		
<b>Carbohydrates</b>	0.34g		
<b>Fiber</b>	0.04g		
<b>Sugar</b>	0.04g		
<b>Protein</b>	0.13g		
<b>Vitamin A</b>	0.65IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	1.01mg	<b>Iron</b>	0.02mg

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

## Nutrition - Per 100g

No 100g Conversion Available