

Biscuits & Gravy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-9622
School:	Highland High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN EZ SPLIT	1 Each	N/A	631902
GRAVY SAUS CNTRY STYLE	1/4 Cup	N/A	125350

Preparation Instructions

Wash hand and put on gloves.

BISCUITS

For best results, thaw at least 2 hours at room temperature prior to heating. Place in warmer at 180 degrees prior to service.

GRAVY

Place gravy steam table pan and steam until product reaches 165 degrees. Product may also be poured into a steam table pan and steamed in a combi oven until desired temp of 165 degrees is reached.

Gravy is ladled over split biscuit.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		270.00	
Fat		13.50g	
Saturated Fat		8.50g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		660.00mg	
Carbohydrates		31.00g	
Fiber		2.00g	
Sugar		2.00g	
Added Sugar		0.00g	
Protein		6.00g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	175.00mg	Iron	1.50mg

Nutrition - Per 100g

No 100g Conversion Available