

Egg & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28992
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT BTRMLK R/SOD EZ SPLT	1 Each	STANDARD PREP: PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN. HEATING TIME 7-9 MINUTES FOR FULL SHEET PAN AT 325°F. SEE PACKAGE FOR COMPLETE HEATING INSTRUCTIONS.	120851
EGG OMELET CHS COLBY	1/2 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	554470

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

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

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	120.00
Fat	5.00g
Saturated Fat	1.75g
Trans Fat	0.00g
Cholesterol	82.50mg
Sodium	245.00mg
Carbohydrates	13.50g
Fiber	3.00g
Total Sugar	1.00g
Added Sugar	0.00g
Protein	7.00g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 73.50mg	Iron 1.00mg

Nutrition - Per 100g

No 100g Conversion Available