

# Sausage, Egg & Cheese Biscuit

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-54169
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC CNTRY STYL	1 Each	PAN FROZEN DOUGH ON LINED OR GREASED PAN. FULL SHEET PAN: INDIVIDUAL: 8X5 CLUSTERED: 9X7 HALF SHEET PAN: INDIVIDUAL: 5X4 CLUSTERED: 7X4. BAKE FROM FROZEN OR THAWED STATE UNTIL GOLDEN BROWN. FROM FROZEN: CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 18-23 MINUTES. CONVECTION OVEN: 325 F FOR APPROXIMATELY 15-20 MINUTES. FROM THAWED: REDUCE ABOVE BAKE TIMES BY 3 TO 4 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	609293
Omelet with Colby Cheese filling	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 the oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover it with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	538489
SAUSAGE PTY WHL HOG 2Z	1 Each		568724

## Preparation Instructions

BAKE

Biscuit

Standard Prep: Place white bakeable tray of biscuits onto sheet pan. Heating time 7-9 minutes for full sheet pan in 325 degrees F convection oven. See package for complete heating instructions.

Sausage

COOK THOROUGHLY IN OVEN OR GRIDDLE TO INTERNAL TEMPERATURE OF 160 DEGREES.

Egg Omelet-538489 (1/2 Omelet)

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 the oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover it 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

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.000
<b>Grain</b>	2.250
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	415.00
<b>Fat</b>	26.00g
<b>Saturated Fat</b>	11.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	102.50mg
<b>Sodium</b>	1065.00mg
<b>Carbohydrates</b>	26.50g
<b>Fiber</b>	1.00g
<b>Total Sugar</b>	2.00g
<b>Added Sugar</b>	1.00g
<b>Protein</b>	17.00g
<b>Vitamin A</b> 0.00mcg**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 88.00mg	<b>Iron</b> 2.66mg

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

No 100g Conversion Available