

# Ham & Cheese Biscuit

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-23218
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SMKD RND CLSC W/A	1 Ounce	GENERALLY SERVED COLD, CAN BE HEATED. TO HEAT PLACE IN ROASTING PAN WITH 1" WATER AND BAKE AT 350 DEGREES FOR 1 TO 1 1/2 HOURS UNTIL SERVING TEMPERATURE IS REACHED, GENERALLY 150 DEGREES.	179906
CHEESE SLCD YEL	1/4 Ounce	Ready or Eat	334450
DOUGH BISC CNTRY STYL	1 Each	1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.	609293

## Preparation Instructions

PREPARE FROM FROZEN.

BISCUIT:

PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.

HAM:

GENERALLY SERVED COLD, CAN BE HEATED. TO HEAT PLACE IN ROASTING PAN WITH 1" WATER AND BAKE AT 350 DEGREES FOR 1 TO 1 1/2 HOURS UNTIL SERVING TEMPERATURE IS REACHED, GENERALLY 150 DEGREES.

1- Biscuit

1 oz. Ham

1/2 Slice Cheese

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>	2.000
<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 Serving

Amount Per Serving			
<b>Calories</b>	280.83		
<b>Fat</b>	14.92g		
<b>Saturated Fat</b>	7.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	22.92mg		
<b>Sodium</b>	1144.17mg		
<b>Carbohydrates</b>	26.50g		
<b>Fiber</b>	1.00g		
<b>Total Sugar</b>	2.25g		
<b>Added Sugar</b>	1.00g		
<b>Protein</b>	10.25g		
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.25mg	<b>Iron</b>	1.68mg

## Nutrition - Per 100g

No 100g Conversion Available