

Egg & Cheese Croissant



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12878

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG OMELET CHS COLBY	1 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	240080
CROISSANT WGRAIN SLCD 2.2Z	1 Each		662882

Preparation Instructions

Croissant

CONVECTION OVEN:

1. Pre-heat convection oven to 325°F.
2. Place whole croissant on ungreased sheet pan.
3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed.

READY_TO_EAT

THAWING DIRECTIONS:

1. Remove frozen croissants from packaging to enhance crispness.
2. Thaw uncovered at room temperature; 2 hours - overnight.

Egg

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

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	2.000
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 Each

Amount Per Serving	
Calories	310.00
Fat	18.00g
Saturated Fat	7.00g
Trans Fat	0.00g
Cholesterol	170.00mg
Sodium	570.00mg
Carbohydrates	27.00g
Fiber	2.00g
Total Sugar	3.00g
Added Sugar	3.00g
Protein	12.00g
Vitamin A 300.00mcg	Vitamin C 0.00mg
Calcium 143.00mg	Iron 2.44mg

Nutrition - Per 100g

No 100g Conversion Available