

Breakfast Waffle Taco

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-45209
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BKFST SCRMDB CNTRY	3 Ounce		788051
WAFFLE WGRAIN	2 Each	READY_TO_EAT Convection Oven: Pre-heat to 350F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake) Leave uncovered in warmer for no more than 15-20 minutes before serving. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	138652
Shredded Cheddar Cheese	1 Ounce		100003

Preparation Instructions

PREPARATION

Prep Time: 35 Minutes

PREPARATION

1. Thaw/slack the flatbread waffles prior to service.
2. Place unopened bags of J.T.M. Country Breakfast Scramble in perforated, full-sized pans. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated.
3. Once the product has reached internal temperature, place in a hot holding cabinet (135°F or higher) until ready for assembly.

4. Place flatbreads in the warmer to soften.
5. Place J.T.M. Country Breakfast Scramble in a deep hotel pan and top with cheddar cheese.
6. Cover with clear wrap and place in a hot holding cabinet until ready for service.

ASSEMBLY

1. Shingle the waffles in a boat or tray.
2. Scoop 2 oz. of filling per taco for a total of 4 oz. of filling per serving

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
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	839.30
Fat	48.00g
Saturated Fat	19.80g
Trans Fat	0.36g
Cholesterol	394.00mg
Sodium	1753.60mg
Carbohydrates	55.00g
Fiber	3.20g
Total Sugar	7.00g
Added Sugar	2.00g**
Protein	43.90g
Vitamin A 0.00mcg**	Vitamin C 0.00mg**
Calcium 24.00mg**	Iron 2.00mg**

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

Nutrition - Per 100g

No 100g Conversion Available