

Ham Egg & Cheese Hashbrown Toasts



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-48952

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD IQF	1/4 Cup		148163
TURKEY HAM DCD	1 Tablespoon	Weight	202150
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Tablespoon	N/A	150250
HASHBROWN PTY 2.25Z	1 Each		175233

Preparation Instructions

1. Bake the hashbrowns on a baking sheet at 400 for 12-15 mins or according to manufacture's directions(hold at 140)
- 2.Heat scrambled eggs in a steam table pan according to manufactures directions (holds at 140)
- 3.to assemble place hashbrown patties on a baking sheet and top each hash brown patty with 4 TBSP (2 ounce spoodle or 1/4 cup) of Egg, 1 TBSP of diced ham. Sprinkle 1/2 TBSP shredded cheese on top.
4. Bake at 350 for 2 minutes or until cheese is melted.

Recipe Notes: Thaw diced ham day or two before and heating diced ham in oven for 10 minutes prior to assembly may result in a better product depending on thickness of cubed ham. Serve with 2 Oz side of salsa is optional 1 hashbrown toast with a piece of whole grain toast each serving is 1 piece of hashbrown toast serve in boat with WG Toast for easy faster serving.

PR 8/20/2025

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.250

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	238.48
Fat	13.33g
Saturated Fat	3.76g
Trans Fat	0.00g
Cholesterol	211.42mg
Sodium	582.01mg
Carbohydrates	15.88g
Fiber	1.00g
Total Sugar	0.00g
Added Sugar	0.00g
Protein	12.46g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 54.42mg	Iron 1.40mg

Nutrition - Per 100g

Calories	672.90
Fat	37.62g
Saturated Fat	10.62g
Trans Fat	0.00g
Cholesterol	596.55mg
Sodium	1642.23mg
Carbohydrates	44.82g
Fiber	2.82g
Total Sugar	0.00g
Added Sugar	0.00g
Protein	35.16g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 153.56mg	Iron 3.94mg