

# Breakfast Waffle Taco

NO IMAGE

<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>	Breakfast	<b>Recipe ID:</b>	R-45209
<b>School:</b>	Walton-Verona High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BKFST SCRMBD CNTRY	3 Ounce		788051
WAFFLE WGRAIN	2 Each	<b>READY_TO_EAT</b> 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

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.000
<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

<b>Amount Per Serving</b>	
<b>Calories</b>	290.00
<b>Fat</b>	15.00g
<b>Saturated Fat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	460.00mg
<b>Carbohydrates</b>	28.00g
<b>Fiber</b>	2.00g
<b>Total Sugar</b>	4.00g
<b>Added Sugar</b>	2.00g**
<b>Protein</b>	10.00g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 24.00mg**	<b>Iron</b> 2.00mg**

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

## Nutrition - Per 100g

<b>Calories</b>	255.73
<b>Fat</b>	13.23g
<b>Saturated Fat</b>	5.29g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.27mg
<b>Sodium</b>	405.64mg
<b>Carbohydrates</b>	24.69g
<b>Fiber</b>	1.76g
<b>Total Sugar</b>	3.53g
<b>Added Sugar</b>	1.76g**
<b>Protein</b>	8.82g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 21.16mg**	<b>Iron</b> 1.76mg**

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