

# Scramble Breakfast Bake Hashbrown and Toast



<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	5.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-44432

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BKFST SCRMDB CNTRY	5 Pound	Pre-Preparation Instructions: Thaw Breakfast Scramble 48-72 hrs (under refrigeration) 40°F - HACCP Critical Control Point.	788051
HASHBROWN DEHY SEAS	36 Ounce	<b>GRILL</b> 1: Add hot water (140-150°F) to fill line (about 1 gallon). Close carton. 2: Allow refresh of 30 minutes. 3: Drain. Transfer to holding pan, cover (refrigerate if not grilled immediately). 4: On a well-oiled grill at 375°F, cook on one side for 2-4 minutes or until edges are golden brown. [Alternate] <b>OVERNIGHT REFRESH OPTION:</b> (Leave 1 " space between cartons.) Add hot water (140°-150°F) to fill line, close and refrigerate overnight. <b>OVEN OPTION:</b> In a full size sheet pan, fold 1 1 2-cups butter into refreshed hashbrowns, spread evenly, season to taste. Bake. Convection: 450° F for 8-10 min. Conventional: 525°F for 12-15 min.	441651
Cheese, Cheddar Reduced fat, Shredded	1 Cup		100012
Toast Option	1 Serving	Spray sheet pan with butter spray Place bread on a sheet pan spread liquid butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service.	R-44246

## Preparation Instructions

To prepare Scramble Basic American Foods

Dehydrated Hashbrowns:

1. Rehydrate dehydrated hashbrowns according

to package instructions; 1/2 package of dehydrated hashbrowns (11.6 oz) ~2/3 Gallon of hot water and allow refresh of 10 minutes.

2. Transfer 36 oz rehydrated hashbrowns to 4-inch full pan.

3. Add 5 LBS JTM 5164 Country Breakfast Scramble to full pan. Toss with hashbrowns until combined.

4. Top with 1 cup shredded cheese

5. Bake at 350F for 20-25 minutes or until reaching internal temperature of 135F.

Serving:

1. Remove pans from oven and allow to cool slightly.

Recipe Prep Sheet

JTM Food Group

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Page 1 Oct 5, 2023

2. Cut each pan into 24 servings (4x6) and place into holding cabinet (covered) or on serving line (uncovered) if ready to serve.

3. Serve 1 slice of breakfast bake casserole on a platter or serving tray.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.993
<b>Grain</b>	1.000
<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>	0.536

## Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 5.00 Ounce

Amount Per Serving	
<b>Calories</b>	168.75
<b>Fat</b>	1.33g
<b>Saturated Fat</b>	0.72g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	3.33mg
<b>Sodium</b>	370.68mg
<b>Carbohydrates</b>	33.92g
<b>Fiber</b>	2.18g
<b>Total Sugar</b>	0.04g
<b>Added Sugar</b>	0.04g**
<b>Protein</b>	4.51g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 22.87mg**	<b>Iron</b> 0.58mg**

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

## Nutrition - Per 100g

<b>Calories</b>	119.05
<b>Fat</b>	0.94g
<b>Saturated Fat</b>	0.51g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	2.35mg
<b>Sodium</b>	261.51mg
<b>Carbohydrates</b>	23.93g
<b>Fiber</b>	1.54g
<b>Total Sugar</b>	0.03g
<b>Added Sugar</b>	0.03g**
<b>Protein</b>	3.18g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 16.13mg**	<b>Iron</b> 0.41mg**

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