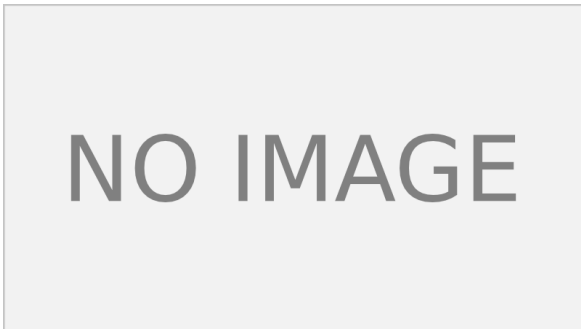


Scramble Breakfast Bake Hashbrown and Toast



Servings:	24.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	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	GRILL 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] OVERNIGHT REFRESH OPTION: (Leave 1 " space between cartons.) Add hot water (140°-150°F) to fill line, close and refrigerate overnight. OVEN OPTION: 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

¹ - denotes required nutrient values

² - 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.

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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

Meat/Meat Alternate	1.993
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.536

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 5.00 Ounce

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

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

Nutrition - Per 100g

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

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