

## 990105 - Breakfast Sandwich ~ Egg & Cheese

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 50 Portion Size: EACH

Ingredient # Ingredient Name		Measurements	Instructions
990381	English Muffin 100%WW, Thomas's	6 LB + 5 oz	No Instructions Assigned
051781	Egg, Patties, Cooked, 1.0 MMA	50 patty	Wet was a banda with along was in a water at the course of
001215	CHEESE PRODUCT,PAST PROCESS,AMERICAN,RED FAT,		Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at
		least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean towe or air-dry them.	
		Assemble Sandwich: Split the English muffin open and place 1 slice of cheese and 1 egg patty on the English muffin half. Place other muffin half on top. Wrap in pop up foil sheet. Bake at 350 for 10-13 minutes until hot.	
			Serve 1 sandwich as a breakfast entree. Student may still take 2 fruit servings and a milk.
			CCP: Heat to 155° F or higher for at least 15 Seconds
			CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (FA	(CH)	(FA	Size	Portion	1	unon	based	are	*Nutrients
--	------	-----	------	---------	---	------	-------	-----	------------

Calories <sup>1</sup>	235.600 kcal	Total Fat	9.679 g	Total Dietary Fiber	3.000 g	Vitamin C	*0.000* mg	36.974% Calories from Total Fat
Saturated Fat <sup>1</sup>	3.682 g	Trans Fat <sup>2</sup>	*0.000* g	Protein	11.344 g	Iron	*1.478* mg	14.064% Calories from Sat Fat
Sodium <sup>1</sup>	568.190 mg	Cholesterol	135.070 mg	Vitamin A	*179.550* IU	Water	*9.842* g	*0.000%* Calories from Trans Fat
Sugars	2.524 g	Carbohydrate	26.014 g	Calcium	*160.510* mg	Ash	*N/A* g	44.166% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			19.260% Calories from Protein
Type of Fat -								

Components				
Meat/Meat ALT 1.5 oz eq	Grain 2 oz eq	Fruit cup	Vegetable cup	Milk cup

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.

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

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes required nutrient values

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