

Salsa Pancake Stacker



INGREDIENTS	YIELD	
	50	100
Pancake, whole-grain, frozen, heat and serve	100	200
Cheese, American, ½ oz slice	50 Or 1 lb 9 oz	100 Or 3 lb 2 oz
Egg patty, precooked, frozen round, 1.25 oz	50 each	100 each

Options: Offer a 2 oz cup of salsa to add ¼ cup red/orange vegetable serving or serve with maple syrup.

DIRECTIONS

Day before service.

1. Thaw egg patties in the refrigerator overnight.
2. Cut ½ oz cheese slices in half.

CCP: Store in refrigerator at 40°F or below.

Day of service.

1. Spray two 18 x 26" full sheet pans with cooking spray.
2. Place single layer of pancakes in each sheet pan, fitting 25 pancakes in a pan (six down and four across plus one).
3. Top each pancake with ½ of a slice (¼ oz) of American cheese.
4. Place egg patty and 1 Tbsp salsa on top of cheese.
5. Place the other ½ of slice of cheese on top of salsa.
6. Put a second pancake on top to make a stacker sandwich.
7. Bake until cheese melts and center of sandwich tests 145°F or above on thermometer.
Conventional oven: 400°F 8–10 minutes
Convection oven: 375°F 7–6 minutes
8. Stackers can be wrapped in sandwich papers and held in warming cabinet for one hour.
CCP: Hold for hot service at 140°F or above.
9. Serve one pancake sandwich.

Nutritional Data/Portion

Calories 253

Total Fat 11.5g

Saturated Fat 3.25g

Sodium 587mg

Breakfast Meal Contribution

2 oz Grain/Bread

1.5 oz Meat/Meat Alternate

Portion 1 pancake sandwich