

Veggie Breakfast Sandwich



DIRECTIONS

Day before service.

1. Thaw frozen eggs in refrigerator.

CCP: Store at 40°F or below.

Day of service.

1. If using oven method to scramble eggs, use full steam table pans lightly coated with oil. For 50 servings, use two pans; for 100, use four pans.
2. Divide and pour egg mixture evenly between pans. Add salt and pepper and approximately 12 oz chopped spinach per pan. Stir evenly into egg mixture.
3. Bake until eggs are set, stirring frequently to scramble eggs.

Conventional oven: 350°F for 40 minutes

Convection oven: 325°F for 30 minutes

CCP: Hold for hot service at 140°F or above.

4. Portion #16 scoop (¼ cup) egg mixture onto bottom half of bun. Top with one slice of cheese. Top with other half bun.
 5. Wrap sandwiches in sandwich wrap and maintain temperature. Holding time will melt cheese.
- CCP: Hold for hot service at 140°F or above for no longer than one hour.

INGREDIENTS	YIELD	
	50	100
Eggs, liquid, frozen	5 lb 8 oz	11 lbs
Pepper, white	2 tsp	1 Tbsp + 1 tsp
Salt	1½ tsp	1 Tbsp
Spinach, frozen, chopped, cooked and drained	1 lb 8 oz	3 lb 2 oz
Cheese, American, sliced, ½ oz slices	50 slices	100 slices
Hamburger bun, whole-wheat, 4"	50	100

Nutritional Data/Portion

Calories 263

Total Fat 12.04g

Saturated Fat 3.99g

Sodium 541.7mg

Breakfast Meal Contribution

2 oz Grain/Bread

1.5 oz Meat/Meat Alternate

Portion 1 sandwich