

Walker Valley Recipe Bradley County SD, TN

Recipe Name: Breakfast Bowl Category: M/MA -Grain -Vegetable Entree Recipe: YBB-3_____ (i.e., entrée, breads)
 HACCP Process: 1 – No Cook X 2 – Cook & Same Day Serve 3 – Cook, Cool, Reheat, Serve 4 – SOP Controlled

| Ingredients | For Servings | | Directions: Include <i>step by step instructions</i> , the <i>critical control points (CCP)</i> -specific points, at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard). |
|--|----------------|-----------------|---|
| | 50 quantity | 100 quantity | |
| | | | 1. All ingredients must be cooked ahead, holding at proper temps. |
| Biscuit, cooked | 50 | 100 | 2. Assemble each bowl on the serving line. |
| Sausage patties, cooked Hashbrown potatoes, cooked | 50 12.5lbs | 100 25lbs | 3. Each bowl can contain: 1 pc sausage, 2 oz scrambled eggs, 1/2 cup hashbrowns, 1 biscuit, 4 oz gravy. |
| Eggs, scrambled Breakfast Gravy, prepared according to pkg directions | 100 25 cups | 200 50 cups | |
| | | | HCCP: Holding temp: 140 degrees or warmer |
| Components listed are from our normal Breakfast menu items. | | | |
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| | | | |

Serving Size 1 bowl Pan Size

Yield Number of Pans

Meal Pattern (Based on Serving Size):

 3oz Meat/Meat Alternative
 1/2cup Fruit/Vegetable
 2 oz Grains/Breads

Oven Temperature & Baking Time:

| | | |
|--------------|-------------------|-------------------|
| | Temperature | Minutes |
| Conventional | <u> </u> | <u> </u> |
| Convection | <u> </u> | <u> </u> |

If available, **Nutrition Analysis:** **Serving Size:**

| | | |
|---------------------------------|-------------------------------------|----------------------------------|
| <u> </u> Calories | <u> </u> Saturated Fat (g) | <u> </u> Vitamin C (mg) |
| <u> </u> Protein (g) | <u> </u> Sodium (mg) | <u> </u> Vitamin A (IU) |
| <u> </u> Total Fat (g) | <u> </u> Fiber (g) | <u> </u> Calcium (mg) |