

## Recipe Instruction Report



**Recipe Name: Eggs, Green and Ham Dr Seuss**

**Recipe Code: 22117**

**Number of Servings: 50**

**Recipe's Ingredients (\*\* = A CN Database Serving Type)**

Ingredient Name	Code	Primary Measure	Secondary Measure
Eggs, Whole Frozen USDA	21609	1 Container	
Milk, White 1% 50/.5 pint	99173	1 Each	
Spinach, Chopped 20# USDA Frozen (C) Gold	20905	2 Cup	
Salt Kosher 12/3# (DiamondCrystal-GS) 17	10804**	2 Teaspoon	
Turkey Ham USDA 393 1/M serv 40#	20208	1 1/2 Pound	

**Recipe Instructions**

Preparation Description
<p>*Use disposable pan or bag pan liner for steaming scrambled eggs.</p> <p>Eggs stick to the pan and makes it very hard clean up</p> <p>* ADD:1 Carton of eggs(USDA Foods Brown box)</p> <p>Thaw completely with cartons place up or they could leak.</p> <p>* ADD:Frozen thawed USDA spinach and one 8oz carton of 1% milk - puree to a very fine slush</p> <p>* Add to eggs before steaming</p> <p>Stir in 2 teaspoons salt</p> <p>Mix well</p> <p>Steam eggs for 15 minutes –stir</p> <p>Steam for another 15 minutes –stir</p> <p>* ADD:(1 ½) pounds of Turkey ham to pan of cooked eggs</p> <p>Chop turkey ham in small cubes; add ham after eggs have been steamed</p> <p>Fold in turkey ham</p> <p>* .5oz of Turkey Ham per serving (USDA Foods Brown box)</p> <p>Makes 50 - ¼ cup servings (#16 scoop)</p>

**HACCP Information**

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**Allergens**

Dairy, Eggs, Gluten Free
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**Local Serving Details**

Serving Size	Serving Type	Weight (g)	Proj. Num.Of Servings	Serving Description
1	Scoop#16	70.904	50	1/4 cup #16 scoop

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