

## TEST Recipe

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**Recipe: 825719 Breakfast Casserole TEST**

Recipe Source: Test Recipes  
 Recipe Group: Test Recipes for MRS

**Recipe HACCP Process: #3 Complex Food Preparation**

Recipe Name: Breakfast Casserole TEST

Number of Portions: 48

Size of Portion: each

825340 Bread, Pullman, ENR.#1225..... 825057 Spray, Food Release, Veg Oil, #2514.....	50 Slice 5 GRAM	1. Stack four or five slices and using a serrated knife cut slices in 5 x 5 cubes. An equivalent amount of leftover rolls, buns or bread may be used. These should be cut in to 1-inch cubes. 2. Spray bottom of two full -size steam table pans (12"x 20"x 2 1/2") with food release spray. Divide bread cubes evenly between the two pans.
825309 Sausage Patty,, Fully Cooked, #1064..... 825206 Cheese, Cheddar, RF, Shrd, USDA Foods #100012....	26 Patty 1 1/2 LB	3. Thaw sausage in refrigerator overnight. Chop sausage into 1/4 to 1/2 inch pieces. Spread half of sausage on top of the bread cubes in each pan. Cover each mixture with 1/2 pound of cheese per pan.
825013 Eggs, Fresh, Large, #1318..... 825248 Milk, Lowfat, Unflavored, 1% Fat #3..... 825096 Mustard, Powder, Dry, #2712..... 825104 Nutmeg, Ground, #2713..... 825080 Salt, Table, Distributor Choice, #2723..... 825091 Pepper, Black, Ground, #2718.....	25 EGG 2 QT + 3 CUP 1 1/2 TBSP 1 TBSP 1 TBSP 1 TSP	4. Crack eggs into large bowl and beat. Combine milk, mustard (optional), nutmeg (optional), salt, and pepper with egg mixture. 5. Pour two quarts of mixture in each pan. Cover pans and refrigerate for a minimum of 12 hours or overnight.  <b>CCP: Cover and refrigerate for next day service at 41 degrees F or colder.</b>
		6. Leave cover on pans and bake at 335 degrees F for 30 minutes in a convection oven. Uncover and top each pan with remaining cheese. Bake for an additional 10 minutes or until set and casserole reaches 165 degrees F for 15 seconds. 7. Cut each pan into 24 servings. Cut 6 across and 4 down. 8. Serve one square for each portion. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. enriched grain equivalent.  <b>CCP: Heat to 165° F or higher for at least 15 seconds</b>  <b>CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.</b>

\*Nutrients are based upon 1 Portion Size (each)

Calories	243 kcal	Cholesterol	140.10 mg	Sugars	3.59 g	Calcium	245.46 mg	43.18%	Calories from Total Fat
Total Fat	11.68 g	Sodium	680.92 mg	Protein	17.08 g	Iron	1.72 mg	18.00%	Calories from Saturated Fat
Saturated Fat	4.87 g	Carbohydrates	18.12 g	Vitamin A	359.15 IU	Water <sup>1</sup>	*20.65* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	1.14 g	Vitamin C	1.55 mg	Ash <sup>1</sup>	*0.57* g	29.77%	Calories from Carbohydrates
								28.05%	Calories from Protein

**NOTICE: The data contained within this report and the NUTRIKIDS® 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.**